Name #24 Blond ale | Type All Grain | Boil Time 60 min | Date 21/08/2011

Brewer Jan Riis Sørensen | Batch Size 60.00 l | Est Pre-Boil Vol 72.60 l | Version 1.0

Equipment 70 liter gryde med falskbund | Tot Efficiency 72.00 % | Est Mash Eff 78.0 % | ☒ Calc Boil Vol

Amt	Name	Type	#	%/IBU	Inventory	Cost
50.00 g	First Gold [7.50 %] - Boil 60.0 min	Hop	4	15.3 IBUs	0.00 g	1.76k
2.00 kg	Munich Malt - 10L (19.7 EBC)	Grain	2	14.5 %	0.00 kg	5.64k
11.00 kg	Pilsner (2 Row) Bel (3.9 EBC)	Grain	1	80.0 %	0.00 kg	31.04k
3.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	6	-	0.0 pkg	54.00k
0.75 kg	Wheat Malt, Bel (3.9 EBC)	Grain	3	5.5 %	0.00 kg	2.12k
50.00 g	Willamette [5.50 %] - Boil 15.0 min	Hop	5	5.6 IBUs	0.00 g	1.76k

Add Grain | Add Hops | Add Misc | Add Yeast | Add Water | Edit | Delete | Substitute | Grain Pct

Increase Amt | Decrease Amt | Increase Time | Decrease Time | Save Item | Update Prices

Style Guide Comparison

Style Blonde Ale

Est Original Gravity	1.050 SG		1.038-1.054 SG
Bitterness (IBUs)	20.9 IBUs		15.0-28.0 IBUs
Color	9.6 EBC		5.9-11.8 EBC
Est ABV	4.9 %		3.80-5.50 %

Profiles for Mash, Carbonation and Aging

Mash	Temperature Mash, 1 Step, Medium Body	Adjust Mash for Equip	
Carbonation	Corn Sugar	Carb Level	2.3 vols
Fermentation	Ale, Two Stage		

Select Fields - Choose the fields to display

Est Pre-Boil Gravity	1.045	SG
Est Final Gravity	1.012	SG
Bitterness Ratio	0.418	IBU/SG
Total Grains	13.75	kg
Total Hops	100.00	g
Total Cost	96.33	k
Est Calories	467.8	kcal/l