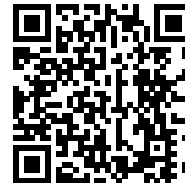


Blond ale

Kiekis: 20 litrų
Efektyvumas: 70 %
Stilius: Šviesus elis (Blonde Ale)
Aludaris: Skomantas
Receptas sukurtas: 2026-02-21 18:10:09
Receptas modifikuotas: 2026-02-23 22:29:29

OG: 1.097
FG: 1.022
ABV: 9.8 %
IBU: 6
EBC: 24
IBU/OG: 0.06 (kartumo nėra, dominuoja salyklos)



2026-06-09

Fermentuojamos medžiagos

Pavadinimas

BEST Pale Ale salyklos
BEST Pale Ale salyklos
BEST Kvietinis salyklos
Light Crystal
BEST Kvietinis salyklos
Light Crystal

Spalva (EBC)	Kiekis (kg)	Kiekis (%)
6.0	4.000	44.4
6.0	4.000	44.4
4.8	0.250	2.8
104.2	0.250	2.8
4.8	0.250	2.8
104.2	0.250	2.8
	<u>9.000</u>	

Apyniai

Pavadinimas

Saaz (US)
Saaz (US)

Forma

-
-

Paskirtis

Virimui (kartumui)
Aromatui (virimui)

AA (%)

3.8
3.8

IBU

4.3
1.6

Kiekis (g)

15
15

Laikas

60
10

30

Mielės

Pavadinimas

Fermentis Safale US-05(56)

Kiekis (g)

12.0

Pastabos

Target

- **Final Volume:** 21 L
- **Original Gravity (OG):** 1.046
- **ABV:** ~4.8%
- **Bitterness:** ~18 IBU
- **Color:** Pale Gold (10–20 EBC Crystal component)

Grist Bill (4.5 kg Total)

- 4.0 kg Pale Ale or Pilsner malt (88.9%)
- 0.25 kg Wheat malt (5.55%)
- 0.25 kg Light Crystal (5.55%)

Water Chemistry (RO Base)

- **Total Water:** ~34 L (13 L Strike / 21 L Sparge)
- **Salt Additions (Full Volume):** 4.0 g Calcium Chloride, 2.0 g Calcium Sulfate, 1.0 g Epsom Salt.

Process Schedule

- **Mash:** 65.5 °C for 60 minutes.
- **Mash Out:** 75 °C for 10 minutes.
- **Boil:**
 - 15 g Saaz at 60 min;
 - 15 g Saaz at 10 min.
- **Clarification:** Irish Moss at 10 min.
- **Fermentation:** SafAle US-05 18 °C; target 18–20 °C for 7–10 days.