

Blat Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **66 C**, Time **40 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **58C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **40 min** at **66C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (83.3%)	82 %	4
Grain	Strzegom Monachijski typ I	0.8 kg (16.7%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	6.7 %
Boil	Lublin (Lubelski)	30 g	10 min	6 %
Boil	Marynka	20 g	10 min	6.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis Marcq-on-Bareeul cedex - France