

## Dopełnienie

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **38**
- SRM **10.5**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **15.1 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **2 min**

### Mash step by step

- Heat up **11.1 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **2 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

### Fermentables

| Type           | Name                       | Amount          | Yield | EBC |
|----------------|----------------------------|-----------------|-------|-----|
| Grain          | Viking melanoidynowy       | 0.55 kg (11.7%) | 75 %  | 60  |
| Grain          | Żytmi                      | 0.67 kg (14.2%) | 85 %  | 8   |
| Grain          | Pszeniczny                 | 0.52 kg (11%)   | 85 %  | 4   |
| Grain          | Strzegom Monachijski typ I | 0.43 kg (9.1%)  | 79 %  | 16  |
| Grain          | Biscuit Malt               | 0.2 kg (4.2%)   | 79 %  | 45  |
| Grain          | Strzegom Wiedeński         | 0.5 kg (10.6%)  | 79 %  | 10  |
| Grain          | Carahell                   | 0.1 kg (2.1%)   | 77 %  | 26  |
| Grain          | Viking Pale Ale malt       | 1 kg (21.2%)    | 80 %  | 5   |
| Liquid Extract | WES ekstrakt słodowy jasny | 0.75 kg (15.9%) | 80 %  | 45  |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 15 g   | 40 min | 15.5 %     |
| Boil    | Sybilla                | 25 g   | 40 min | 5.5 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                      |     |       |        |         |
|----------------------|-----|-------|--------|---------|
| Danstar - Nottingham | Ale | Slant | 500 ml | Danstar |
|----------------------|-----|-------|--------|---------|