

## emergency

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **4.6**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount      | Yield | EBC |
|-------|------------------------|-------------|-------|-----|
| Grain | Simpsons - Maris Otter | 3 kg (100%) | 81 %  | 6   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Target                | 10 g   | 60 min | 10.5 %     |
| Boil                | Saaz (Czech Republic) | 10 g   | 30 min | 4.5 %      |
| Boil                | Saaz (Czech Republic) | 10 g   | 15 min | 4.5 %      |
| Aroma (end of boil) | Styrian Bobek         | 10 g   | 0 min  | 5.9 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g   | 0 min  | 4.5 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

### Extras

| Type   | Name     | Amount | Use for | Time   |
|--------|----------|--------|---------|--------|
| Fining | tabletká | 2 g    | Boil    | 10 min |