

# Good Myrning Ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **5.4**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.1 liter(s)**

## Steps

- Temp **62 C**, Time **1 min**
- Temp **73 C**, Time **50 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **1 min** at **62C**
- Keep mash **50 min** at **73C**
- Keep mash **15 min** at **77C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (79.6%)	80 %	6
Grain	Strzegom Monachijski typ I	0.64 kg (20.4%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	50 min	10 %
Boil	lunga	15 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's -M15 Empire Ale	Ale	Dry	5 g	Mangrove Jack's