

# Grillowe

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **25**
- SRM **4.5**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **79 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **79C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (41.7%)   | 80 %  | 5   |
| Grain | Strzegom Pilzneński  | 1 kg (20.8%)   | 80 %  | 4   |
| Grain | Strzegom Wiedeński   | 0.25 kg (5.2%) | 79 %  | 10  |
| Grain | Pszeniczny           | 0.5 kg (10.4%) | 85 %  | 4   |
| Grain | Rice, Flaked         | 0.8 kg (16.7%) | 70 %  | 2   |
| Grain | Biscuit Malt         | 0.25 kg (5.2%) | 79 %  | 45  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 20 g   | 45 min | 12 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 90 ml  | Fermentis  |