

# Jasne pełne lowalco

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **15**
- SRM **4.1**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (69.8%)	82 %	4
Grain	Viking Vienna Malt	1 kg (23.3%)	79 %	7
Grain	Strzegom Karmel 30	0.3 kg (7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	20 g	60 min	5.1 %
Aroma (end of boil)	Tettnang	25 g	10 min	3.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM56 Wozem jestem	Ale	Slant	200 ml	Fermentis