

Krik

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **38**
- SRM **5**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **35.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **15 min**

Mash step by step

- Heat up **27.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **74C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 6.3 kg (75.9%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (12%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.5 kg (6%) | 60 % | 3 |
| Sugar | Cukier kandyzowany | 0.5 kg (6%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | Marynka | 20 g | 20 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------|--------|-----------|-----------|
| Other | Wiśnie | 2000 g | Secondary | 15 day(s) |