

Parkowe Blonde Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **6.2**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6.5 %**
- Size with trub loss **26.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **32.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Płatki owsiane | 0.4 kg (6.1%) | 70 % | 3 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3%) | 75 % | 150 |
| Grain | Słód jęczmienny Bydgoszcz | 5 kg (75.8%) | 82 % | 5 |
| Grain | Słód pszeniczny Bydgoszcz | 1 kg (15.2%) | 84 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Hallertau | 10 g | 90 min | 4.5 % |
| Boil | Puławski | 20 g | 90 min | 8 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 15 min | 2.8 % |
| Boil | Perle | 5 g | 90 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 250 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | Chlorek wapnia | 6 g | Mash | 60 min |