

Sunshine Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **8**
- SRM **3.4**
- Style **Belgian Blond 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 **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|--------------|-------|-----|
| Grain | Pilzneński | 3 kg (60%) | 81 % | 4 |
| Grain | płatki jęczmienne | 0.5 kg (10%) | 60 % | 4 |
| Grain | Płatki owsiane | 0.1 kg (2%) | 60 % | 3 |
| Grain | Pszenica niesłodowana | 1 kg (20%) | 75 % | 3 |
| Adjunct | pomarańcza | 0.2 kg (4%) | 10 % | --- |
| Adjunct | cytryna | 0.2 kg (4%) | 5 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 15 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP002 - English Ale Yeast | Ale | Liquid | 40 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|-------|--------|---------|------|
| Herb | mięta | 10 g | Primary | --- |