

## #23 Ale Sikacz

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **3.5**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount      | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (100%) | 82 %  | 4   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 10 g   | 60 min | 3.24 %     |
| Boil    | Marynka               | 10 g   | 60 min | 9.5 %      |
| Boil    | Saaz (Czech Republic) | 10 g   | 30 min | 3.24 %     |
| Boil    | Marynka               | 10 g   | 30 min | 9.5 %      |
| Boil    | Saaz (Czech Republic) | 10 g   | 5 min  | 3.24 %     |
| Boil    | Marynka               | 10 g   | 5 min  | 9.5 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Fermentis  |