

# Random Ale #1

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **3.6**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (57.7%)  | 80 %  | 5   |
| Grain | Płatki owsiane       | 1 kg (19.2%)  | 60 %  | 3   |
| Grain | Rice, Flaked         | 0.5 kg (9.6%) | 70 %  | 2   |
| Grain | Pszeniczny           | 0.5 kg (9.6%) | 85 %  | 4   |
| Grain | Płatki pszeniczne    | 0.2 kg (3.8%) | 60 %  | 3   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Chinook  | 25 g   | 60 min | 7.6 %      |
| Aroma (end of boil) | Izabella | 200 g  | 0 min  | 5.1 %      |

## Yeasts

| Name                  | Type | Form  | Amount | Laboratory |
|-----------------------|------|-------|--------|------------|
| Danstar - Windsor Ale | Ale  | Slant | 200 ml | Danstar    |