Bald'n'Blonde Pride

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **31**
- SRM **11.2**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **45.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **65 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **65 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **30.1 liter(s)** of **76C** water or to achieve **45.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	7 kg *(92.1%)*	83 %	6
Grain	Special B Malt	0.6 kg *(7.9%)*	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Boil	Perle	40 g	15 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	40 ml	Fermentum Mobile