drugie

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **4.2**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

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

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking malt	3 kg *(66.7%)*	80 %	5
Grain	Strzegom Wiedeński	1 kg *(22.2%)*	79 %	10
Grain	Pszeniczny	0.5 kg *(11.1%)*	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga D	20 g	60 min	11 %
Aroma (end of boil)	Cascade	40 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1 g	Boil	5 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.