

# jasne chmielone

---

- Gravity **11.4 BLG**
- ABV ---
- IBU **38**
- SRM **3.7**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **72 C**, Time **30 min**
- Temp **64 C**, Time **30 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **-10 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	20 min	4 %
Aroma (end of boil)	Cascade	20 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	Safale