Krik

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **38**
- SRM **5**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **35.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **15 min**

Mash step by step

- Heat up **27.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **74C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.3 kg *(75.9%)*	81 %	4
Grain	Strzegom Monachijski typ I	1 kg *(12%)*	79 %	16
Grain	Płatki owsiane	0.5 kg *(6%)*	60 %	3
Sugar	Cukier kandyzowany	0.5 kg *(6%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Marynka	20 g	20 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Other	Wiśnie	2000 g	Secondary	15 day(s)

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