

- Gravity **10 BLG**
- ABV **4 %**
- IBU **19**
- SRM **3.7**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

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

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malt	3 kg (66.7%)	80 %	7
Grain	Pszeniczny	0.5 kg (11.1%)	85 %	4
Grain	Briess - Pilsen Malt	1 kg (22.2%)	80.5 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconer's Flight	10 g	60 min	10.5 %
Boil	Chinook	5 g	30 min	13 %
Aroma (end of boil)	Chinook	5 g	10 min	13 %
Whirlpool	Chinook	5 g	5 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
04	Ale	Dry	10.5 g	---