

# Blonyňa z Sulejówka

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **20**
- SRM **5**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (71.4%)	80 %	4
Grain	Strzegom Pale Ale	1 kg (17.9%)	79 %	6
Grain	Abbey Castle	0.3 kg (5.4%)	80 %	45
Sugar	cukier	0.3 kg (5.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Lomik	25 g	60 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	10 min
Water Agent	gips	4 g	Mash	0 min