

# 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     |