

# Lajtowe

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **5.4**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 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 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount        | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale             | 4 kg (66.7%)  | 79 %  | 6   |
| Grain | Strzegom Pilzneński           | 1 kg (16.7%)  | 80 %  | 4   |
| Grain | Karmelowy Jasny<br>30EBC      | 0.5 kg (8.3%) | 75 %  | 30  |
| Grain | Strzegom<br>Monachijski typ I | 0.5 kg (8.3%) | 79 %  | 16  |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Lemon drop | 50 g   | 30 min   | 4.6 %      |
| Aroma (end of boil) | Liberty    | 50 g   | 2 min    | 4.5 %      |
| Dry Hop             | Centennial | 50 g   | 7 day(s) | 10.5 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 5 g    | Safale     |