

Legalna blondynka

- Gravity **15.5 BLG**
- ABV ---
- IBU **55**
- SRM **5.7**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Pale Ale | 2.5 kg (45.5%) | 80 % | 4 |
| Grain | Pilzneński | 2.4 kg (43.6%) | 81 % | 4 |
| Grain | Cara Blonde - Castle Malting | 0.2 kg (3.6%) | 78 % | 20 |
| Grain | Biscuit Malt | 0.15 kg (2.7%) | 79 % | 45 |
| Sugar | Cukier | 0.15 kg (2.7%) | 100 % | 0 |
| Sugar | Miód wielokwiatowy | 0.1 kg (1.8%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Apollo | 15 g | 5 min | 17 % |
| Aroma (end of boil) | Cascade | 30 g | 40 min | 6 % |
| Aroma (end of boil) | Amarillo | 35 g | 55 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safebrew T-58 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------|--------|----------|--------|
| Other | Cukier | 12 g | Bottling | 57 min |