

misz masz

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **6.5**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (50%)	80 %	3
Grain	Cara Gold Castlemalting	0.2 kg (3.3%)	78 %	120
Grain	Żytni	2 kg (33.3%)	85 %	4
Grain	Weyermann - Carapils	0.4 kg (6.7%)	78 %	4
Grain	Castle Malting	0.2 kg (3.3%)	78 %	20
Grain	Viking Malt red ale	0.2 kg (3.3%)	78 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	10 min	12 %
Dry Hop	Cashmere	25 g	4 day(s)	8.8 %
Boil	Mosaic	25 g	20 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile
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