

Polish Blond

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **4.1**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **42.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **25.3 liter(s)** of **76C** water or to achieve **42.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 5 kg (58.8%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (11.8%) | 79 % | 9 |
| Grain | Viking Pale Ale malt | 2.5 kg (29.4%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 25 min | 8 % |
| Boil | lunga | 20 g | 7 min | 12.5 % |
| Boil | Oktawia | 50 g | 5 min | 7.1 % |
| Boil | Lublin (Lubelski) | 10 g | 20 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 16 g | Fermentis |