

# Polish Blond

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- 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