

# Rozgrzewka

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **3.5**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.3 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**

## Mash step by step

- Heat up **8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (87%)	82 %	4
Grain	Pszeniczny	0.3 kg (13%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	7 g	60 min	9.9 %
Aroma (end of boil)	Amarillo	8 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---