

## #195 Urodzinowe piwko Remka

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **3.8**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **6.85 liter(s)**
- Trub loss **6 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **7.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.85 liter(s) / kg**
- Mash size **5 liter(s)**
- Total mash volume **6.3 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **5 liter(s)** of strike water to **67.5C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **7.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.65 kg (50%)	81 %	4
Grain	Miks słodów blonde	0.65 kg (50%)	81 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	10 g	60 min	3.4 %
Aroma (end of boil)	Styrian Golding	12 g	10 min	3.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Brew monkey blonde	Ale	Dry	10 g	Brew Monkey