

#23

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **58**
- SRM **5.7**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **0.5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.5 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (69%)	80 %	5
Grain	Strzegom Karmel 30	0.5 kg (17.2%)	75 %	30
Grain	Płatki orkiszowe	0.4 kg (13.8%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	50 min	9.4 %
Boil	lunga	30 g	30 min	9.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	56 ml	Fermentis