

## #24.2 SzumiLas

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **4.8**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **3.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **3.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **4.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.84 liter(s) / kg**
- Mash size **3.3 liter(s)**
- Total mash volume **4.1 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**

### Mash step by step

- Heat up **3.3 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **2.1 liter(s)** of **76C** water or to achieve **4.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.72 kg (84.7%)	80 %	6
Grain	Monachijski	0.09 kg (10.6%)	80 %	16
Grain	Weyermann pszeniczny jasny	0.02 kg (2.4%)	80 %	6
Grain	Sauermalz	0.02 kg (2.4%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	2.5 g	60 min	12.8 %
Whirlpool	Lublin (Lubelski)	5 g	0 min	3.8 %
Whirlpool	Equinox	5 g	0 min	13.1 %