

#24.2 SzumiLas

- 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 % |