

## #24 RozpPale Ale

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU ---
- SRM **4**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **20.1 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.84 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.7 liter(s)**

### Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **35 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **67.5C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **35 min** at **72C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (85.3%)	81 %	4
Grain	Monachijski	0.5 kg (10.7%)	80 %	16
Grain	Weyermann pszeniczny jasny	0.1 kg (2.1%)	80 %	6
Grain	Sauermalz	0.09 kg (1.9%)	80 %	5