

Blond ale dla dziewczyny do mieszania z sokiem

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **19**
- SRM **3.9**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **26.5 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (26.3%)	80 %	5
Grain	Strzegom Pilzneński	7 kg (73.7%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	10 %
Aroma (end of boil)	Sybilla	30 g	10 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	100 ml	Mangrove Jack's