

## Blond Polish Hops

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **35**
- SRM **7.5**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51 liter(s)**
- Total mash volume **68 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **51 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **29.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	10 kg (58.8%)	80 %	7
Grain	Monachijski	5 kg (29.4%)	80 %	16
Grain	Strzegom Wiedeński	2 kg (11.8%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	200 g	35 min	3.8 %
Boil	Sybilla	100 g	35 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	1 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Slant	1000 ml	Fermentum Mobile