

Dopełnienie

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **38**
- SRM **10.5**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **15.1 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **2 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|-----------------|-------|-----|
| Grain | Viking melanoidynowy | 0.55 kg (11.7%) | 75 % | 60 |
| Grain | Żytni | 0.67 kg (14.2%) | 85 % | 8 |
| Grain | Pszeniczny | 0.52 kg (11%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.43 kg (9.1%) | 79 % | 16 |
| Grain | Biscuit Malt | 0.2 kg (4.2%) | 79 % | 45 |
| Grain | Strzegom Wiedeński | 0.5 kg (10.6%) | 79 % | 10 |
| Grain | Carahell | 0.1 kg (2.1%) | 77 % | 26 |
| Grain | Viking Pale Ale malt | 1 kg (21.2%) | 80 % | 5 |
| Liquid Extract | WES ekstrakt słodowy jasny | 0.75 kg (15.9%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 40 min | 15.5 % |
| Boil | Sybilla | 25 g | 40 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------|-----|-------|--------|---------|
| Danstar - Nottingham | Ale | Slant | 500 ml | Danstar |
|----------------------|-----|-------|--------|---------|