

Dziwny Pan Ze Stocków

- Gravity **13.6 BLG**
- ABV ---
- IBU **36**
- SRM **5**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (80%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 1 kg (20%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Equinox | 15 g | 60 min | 13.1 % |
| Boil | Equinox | 10 g | 20 min | 13.1 % |
| Boil | Cascade | 10 g | 20 min | 6 % |
| Dry Hop | Equinox | 5 g | 7 day(s) | 13.1 % |
| Dry Hop | Cascade | 20 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |