

Full Aroma Hops

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **74**
- SRM **3.6**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **40 C**, Time **1 min**
- Temp **61 C**, Time **10 min**
- Temp **71 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **43C**
- Add grains
- Keep mash **1 min** at **40C**
- Keep mash **10 min** at **61C**
- Keep mash **45 min** at **71C**
- Keep mash **10 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Strzegom Pilzneński | 6 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Magnum | 40 g | 90 min | 13.5 % |
| Boil | Lublin (Lubelski) | 60 g | 45 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 10 min | 4 % |
| Dry Hop | Lublin (Lubelski) | 20 g | 7 day(s) | 4 % |

Yeasts

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