

Good Myrning Ale Koclin

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **5.5**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **65 C**, Time **10 min**
- Temp **73 C**, Time **50 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **10 min** at **65C**
- Keep mash **50 min** at **73C**
- Keep mash **15 min** at **77C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (76.9%) | 80 % | 6 |
| Grain | Strzegom Monachijski typ I | 1.2 kg (23.1%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 50 min | 10 % |
| Boil | Lublin (Lubelski) | 15 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |