

Grillowe

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **25**
- SRM **4.5**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **79 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **79C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (41.7%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (20.8%)	80 %	4
Grain	Strzegom Wiedeński	0.25 kg (5.2%)	79 %	10
Grain	Pszeniczny	0.5 kg (10.4%)	85 %	4
Grain	Rice, Flaked	0.8 kg (16.7%)	70 %	2
Grain	Biscuit Malt	0.25 kg (5.2%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	45 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	90 ml	Fermentis