

grillowy czysciciel

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **41**
- SRM **5.1**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

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

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (76.9%)	80 %	5
Grain	Barley, Flaked	0.8 kg (15.4%)	70 %	4
Grain	Weyermann - Caraamber	0.1 kg (1.9%)	75 %	65
Grain	Biscuit Malt	0.3 kg (5.8%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	19 g	60 min	8.8 %
Boil	Magnum	7 g	60 min	11 %
Boil	Sybilla	12 g	30 min	6 %
Boil	Lublin (Lubelski)	15 g	30 min	4 %
Boil	Oktawia	55 g	5 min	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	100 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
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Fining	whirflock	0.5 g	Boil	7 min
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Notes

- czyszczenie chmielu i rozbijanie WLP 001
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