

Jasne pełne Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **6.1**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (45.5%)	80 %	5
Grain	Strzegom Monachijski typ I	1.5 kg (27.3%)	79 %	16
Grain	Strzegom Wiedeński	1.5 kg (27.3%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	11.5 %
Boil	Lublin (Lubelski)	40 g	15 min	2.8 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	0 min	2.8 %
Dry Hop	Lublin (Lubelski)	30 g	4 day(s)	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	2.5 g	Boil	10 min