

# JOŁ JOŁ

- Gravity **10 BLG**
- ABV **4 %**
- IBU **19**
- SRM **3.7**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pale Ale Malt        | 3 kg (66.7%)   | 80 %   | 7   |
| Grain | Pszeniczny           | 0.5 kg (11.1%) | 85 %   | 4   |
| Grain | Briess - Pilsen Malt | 1 kg (22.2%)   | 80.5 % | 2   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Falconer's Flight | 10 g   | 60 min | 10.5 %     |
| Boil                | Chinook           | 5 g    | 30 min | 13 %       |
| Aroma (end of boil) | Chinook           | 5 g    | 10 min | 13 %       |
| Whirlpool           | Chinook           | 5 g    | 5 min  | 13 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| 04   | Ale  | Dry  | 10.5 g | ---        |