

## Na otwarcie lodówki

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **16**
- SRM **6.6**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **26.2 liter(s)**
- Total mash volume **33.9 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **26.2 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	5 kg (64.9%)	78 %	6
Grain	Viking Pale Ale malt	2.5 kg (32.5%)	80 %	5
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (2.6%)	79 %	130

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	35 g	60 min	5.8 %
Boil	Izabella	35 g	0 min	5.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis