

Nina's Beer

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **4.2**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (76.9%)	81 %	6
Grain	Bindewald Pilsen	1 kg (15.4%)	80 %	3
Grain	Platki owsiane	0.25 kg (3.8%)	85 %	3
Grain	Weyermann - Pale Wheat Malt	0.25 kg (3.8%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	65 min	11 %
Boil	Pacifica (NZ)	20 g	25 min	5.5 %
Aroma (end of boil)	Pacifica (NZ)	30 g	20 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M36 Liberty Bell	Ale	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min