

# Nuestro Pan Diaro - dorada pampeana v1

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **17**
- SRM **4.3**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **15 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **21.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4.3 kg (93.5%)	75 %	4
Adjunct	Strzegom Karmel 30	0.3 kg (6.5%)	75 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	60 min	5 %
Boil	Motueka	20 g	15 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	23 g	---