

# Pesatko

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **29**
- SRM **4**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.6 liter(s)**

## Steps

- Temp **55 C**, Time **1 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.85 kg (75.6%)	81 %	4
Grain	Cara Gold	0.1 kg (2.7%)	75 %	120
Grain	Bestmalz Carmel Pils	0.6 kg (15.9%)	75 %	5
Grain	Karamel Pils Steinbach	0.1 kg (2.7%)	79 %	6
Sugar	Glukoza piwowarska	0.12 kg (3.2%)	81 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	25 g	60 min	6 %
Boil	Saaz (Czech Republic)	25 g	30 min	5.5 %
Whirlpool	Agnus	25 g	0 min	9.7 %
Dry Hop	Sladek	25 g	3 day(s)	6 %
Dry Hop	Agnus	25 g	3 day(s)	9.7 %
Dry Hop	saaz	75 g	3 day(s)	5.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Danstar - Nottingham	Ale	Slant	210 ml	Danstar
Gęstwa płukana				

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Mech irlandzki	5 g	Boil	15 min