

pierwsze blonde ale

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **32**
- SRM **5.1**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

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

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (50%)	80 %	4
Grain	Monachijski	2 kg (40%)	80 %	16
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	40 min	10 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Fermentis