

Proximo

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **19**
- SRM **6.1**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **8.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **6.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **25 min** at **72C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **8.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzeński	2 kg (83.3%)	--- %	6
Grain	Carachel	0.2 kg (8.3%)	--- %	25
Adjunct	Płatki jęczmienne	0.2 kg (8.3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	40 min	4 %
Boil	Citra	5 g	10 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	12 g	---