

# Random Ale #1

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **3.6**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (57.7%)	80 %	5
Grain	Płatki owsiane	1 kg (19.2%)	60 %	3
Grain	Rice, Flaked	0.5 kg (9.6%)	70 %	2
Grain	Pszeniczny	0.5 kg (9.6%)	85 %	4
Grain	Płatki pszeniczne	0.2 kg (3.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	7.6 %
Aroma (end of boil)	Izabella	200 g	0 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Slant	200 ml	Danstar