

# Sesyjne Żatecki Ale - pomysł

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **14**
- SRM **4**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (75%) | 80 %  | 4   |
| Grain | Strzegom Wiedeński  | 1 kg (25%) | 79 %  | 10  |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Saaz (Czech Republic) | 25 g   | 60 min | 3.2 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g   | 10 min | 3.2 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g   | 0 min  | 3.2 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Notes

- Koncepcja, do tej pory nie warzone.  
*Mar 26, 2024, 9:03 PM*