

# Sunshine Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **8**
- SRM **3.4**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (60%)	81 %	4
Grain	płatki jęczmienne	0.5 kg (10%)	60 %	4
Grain	Płatki owsiane	0.1 kg (2%)	60 %	3
Grain	Pszenica niesłodowana	1 kg (20%)	75 %	3
Adjunct	pomarańcza	0.2 kg (4%)	10 %	---
Adjunct	cytryna	0.2 kg (4%)	5 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	15 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	40 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Herb	mięta	10 g	Primary	---