

Blonde Pale Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **6.2**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **30 min**
- Temp **75 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **75C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (73.3%)	80 %	5
Grain	Pszeniczny	1 kg (13.3%)	85 %	4
Grain	Biscuit Malt	0.5 kg (6.7%)	79 %	45
Grain	Carabelge	0.5 kg (6.7%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8 %
Boil	Styrian Golding	50 g	10 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis

Notes

- Brzeczka 16.06.2020
Belg początkowy 15,5

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Fermentacja burzliwa 11 dni
Fermentacja cicha 18dni
Blg końcowe 5°
Rozlew 15.07 6g/l cukru
Jun 16, 2020, 9:11 PM