

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