

## Dopełnienie

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **38**
- SRM **10.5**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **15.1 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **2 min**

### Mash step by step

- Heat up **11.1 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **2 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking melanoidynowy	0.55 kg (11.7%)	75 %	60
Grain	Żytni	0.67 kg (14.2%)	85 %	8
Grain	Pszeniczny	0.52 kg (11%)	85 %	4
Grain	Strzegom Monachijski typ I	0.43 kg (9.1%)	79 %	16
Grain	Biscuit Malt	0.2 kg (4.2%)	79 %	45
Grain	Strzegom Wiedeński	0.5 kg (10.6%)	79 %	10
Grain	Carahell	0.1 kg (2.1%)	77 %	26
Grain	Viking Pale Ale malt	1 kg (21.2%)	80 %	5
Liquid Extract	WES ekstrakt słodowy jasny	0.75 kg (15.9%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	40 min	15.5 %
Boil	Sybilla	25 g	40 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Slant	500 ml	Danstar
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