

# Honey Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **4.4**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **15 min**

## Mash step by step

- Heat up **6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **70C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Briess DME - Golden Light	1 kg (33.3%)	95 %	8
Grain	Weyermann - Pale Ale Malt	2 kg (66.7%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	45 min	8.7 %
Boil	Oktawia	10 g	10 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min
Flavor	miód	300 g	Primary	7 day(s)