Lepiej późno niż wcale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **4.7**
- 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 **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **1 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(79.2%)*	80 %	5
Grain	Oats, Flaked	0.8 kg *(15.8%)*	80 %	2
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.25 kg *(5%)*	70 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
be-134	Ale	Dry	11 g	safale

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