

# Normalne ludzkie piwo

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **6.4**
- 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 **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (95.2%)  | 80 %  | 4   |
| Grain | Cara Gold           | 0.2 kg (4.8%) | 75 %  | 120 |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 30 g   | 40 min | 5.4 %      |

## Yeasts

| Name                              | Type | Form  | Amount | Laboratory      |
|-----------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Slant | 100 ml | Mangrove Jack's |