

orginat

- Gravity **13.6 BLG**
- ABV ---
- IBU **34**
- SRM **6.5**
- Style **Blonde 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 **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (40%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (20%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (10%) | 79 % | 22 |
| Grain | Strzegom Pale Ale | 0.5 kg (10%) | 79 % | 6 |
| Grain | Strzegom pszeniczny | 0.5 kg (10%) | 81 % | 6 |
| Grain | płatki owsiane | 0.5 kg (10%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|----------|------------|
| Boil | Marynka | 25 g | 30 min | 10 % |
| Aroma (end of boil) | Simcoe | 30 g | 5 min | 13 % |
| Aroma (end of boil) | smaragd | 25 g | 5 min | 4.3 % |
| Whirlpool | Styrian Goldings | 30 g | 0 min | 4.5 % |
| Whirlpool | Perle | 30 g | 0 min | 7 % |
| Dry Hop | Simcoe | 20 g | 5 day(s) | 13 % |
| Dry Hop | Styrian Goldings | 20 g | 5 day(s) | 4.5 % |

| | | | | |
|---------|--------|------|----------|--------|
| Dry Hop | Fusion | 20 g | 5 day(s) | 6.18 % |
|---------|--------|------|----------|--------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 75 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | skórka słodkiej pomarańczy | 20 g | Boil | 10 min |
| Spice | hibiskus | 5 g | Boil | 10 min |