

# Parkowe Blonde Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **6.2**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6.5 %**
- Size with trub loss **26.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **32.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.4 kg (6.1%)	70 %	3
Grain	Strzegom Karmel 150	0.2 kg (3%)	75 %	150
Grain	Słód jęczmienny Bydgoszcz	5 kg (75.8%)	82 %	5
Grain	Słód pszeniczny Bydgoszcz	1 kg (15.2%)	84 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	10 g	90 min	4.5 %
Boil	Puławski	20 g	90 min	8 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	15 min	2.8 %
Boil	Perle	5 g	90 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	250 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	6 g	Mash	60 min