

# Skarb Blokilonu

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **71.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **5 min**
- Temp **79 C**, Time **1 min**

## Mash step by step

- Heat up **37.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **66C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **46.9 liter(s)** of **76C** water or to achieve **71.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	11.5 kg (92%)	88 %	4
Grain	Monachijski	1 kg (8%)	86 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	30 g	5 min	10 %
Boil	Enigma (AUS)	30 g	10 min	16.5 %
Boil	Citra	30 g	20 min	13.3 %
Boil	Amarillo	30 g	30 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Notes

- piwo z tego co było w domu

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

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