

Trapper

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **4.1**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **25.5 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **69.6C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (88.2%) | 80 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (3.9%) | 80 % | 5 |
| Grain | Abbey Malt Weyermann | 0.3 kg (3.9%) | 75 % | 45 |
| Grain | Płatki owsiane | 0.1 kg (2%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.1 kg (2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Magnat | 15 g | 60 min | 14.3 % |
| Boil | Magnat | 10 g | 10 min | 14.3 % |
| Whirlpool | Amarillo | 30 g | --- | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | --- |

Extras

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

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|----------|------|
| Other | Glukoza | 180 g | Bottling | --- |