

warka31

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **6.1**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23.1 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|-----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 3.2 kg (55.4%) | 81 % | 4 |
| Grain | BESTMALZ - Best Minich Dark | 0.99 kg (17.1%) | 80 % | 28 |
| Grain | Weyermann Caramunich 3 | 0.09 kg (1.6%) | 76 % | 150 |
| Grain | Słód CHÂTEAU PEATED | 1 kg (17.3%) | 80 % | 4 |
| Grain | Wheat Malt-irich | 0.25 kg (4.3%) | 85 % | 5 |
| Grain | Oats, Flaked | 0.25 kg (4.3%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Saaz (USA) | 40 g | 40 min | 3.75 % |
| Boil | Mosaic | 20 g | 10 min | 11.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Notes

- po gotowanie wyszło 1052-13 blg
Nov 9, 2018, 1:25 PM