

#195 Urodzinowe piwko Remka

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **3.8**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **6.85 liter(s)**
- Trub loss **6 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **7.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.85 liter(s) / kg**
- Mash size **5 liter(s)**
- Total mash volume **6.3 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **5 liter(s)** of strike water to **67.5C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **7.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pilzneński | 0.65 kg (50%) | 81 % | 4 |
| Grain | Miks słodów blonde | 0.65 kg (50%) | 81 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 10 g | 60 min | 3.4 % |
| Aroma (end of boil) | Styrian Golding | 12 g | 10 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|-------------|
| Brew monkey blonde | Ale | Dry | 10 g | Brew Monkey |