

Blond

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **15**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **25.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **31.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **35.3 liter(s)**

Steps

- Temp **72 C**, Time **1 min**
- Temp **65 C**, Time **40 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **27.8 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **1 min** at **72C**
- Keep mash **30 min** at **73C**
- Keep mash **2 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7.5 kg (100%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	30 g	60 min	5.2 %
Boil	Cascade PL	20 g	10 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	11 g	Gozdawa