

# "Dwie Panny z Polski"

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **4.8**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (79.3%)	80 %	5
Grain	Barley, Flaked	0.2 kg (6.9%)	70 %	4
Grain	Weyermann - Carapils	0.2 kg (6.9%)	78 %	4
Grain	Weyermann - Carahell	0.2 kg (6.9%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	55 min	8.7 %
Boil	Sybilla	15 g	10 min	5.5 %

## Yeasts

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