

# górna 11 na niestodowanych

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **14**
- SRM **3.4**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **74 C**, Time **30 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **74C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (57.1%)	80 %	4
Grain	Oats, Flaked	0.5 kg (14.3%)	80 %	2
Grain	Barley, Flaked	1 kg (28.6%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Lublin (Lubelski)	10 g	7 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Witbier	Wheat	Dry	5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	5 min
Spice	Curacao	20 g	Boil	5 min

Spice	Świeżo starty zest z cytryny	5 g	Boil	5 min
Spice	Gozdzik	5 g	Boil	1 min