

# Iluminacja

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **30**
- SRM **3.5**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (44.4%)	82 %	4
Grain	Viking Pale Ale malt	2 kg (44.4%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (11.1%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Summer	5 g	30 min	6.4 %
Boil	Columbus/Tomahawk/Zeus	5 g	30 min	15.5 %
Aroma (end of boil)	Summer	5 g	5 min	6.4 %
Aroma (end of boil)	Equinox	5 g	5 min	13.1 %
Aroma (end of boil)	Amarillo	10 g	5 min	9.5 %
Dry Hop	Equinox	10 g	4 day(s)	13.1 %
Dry Hop	Amarillo	10 g	4 day(s)	9.5 %
Dry Hop	Summer	10 g	4 day(s)	6.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Dry	12 g	---
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