

# Lajtowe

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **5.6**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (66.7%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (16.7%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (8.3%)	75 %	30
Grain	Strzegom Monachijski typ I	0.5 kg (8.3%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lemon drop	50 g	30 min	4.6 %
Aroma (end of boil)	Liberty	50 g	2 min	4.5 %
Dry Hop	Centennial	50 g	7 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	Safale