

Legalna blondynka

- Gravity **15.5 BLG**
- ABV ---
- IBU **55**
- SRM **5.7**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2.5 kg (45.5%)	80 %	4
Grain	Pilzneński	2.4 kg (43.6%)	81 %	4
Grain	Cara Blonde - Castle Malting	0.2 kg (3.6%)	78 %	20
Grain	Biscuit Malt	0.15 kg (2.7%)	79 %	45
Sugar	Cukier	0.15 kg (2.7%)	100 %	0
Sugar	Miód wielokwiatowy	0.1 kg (1.8%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	15 g	5 min	17 %
Aroma (end of boil)	Cascade	30 g	40 min	6 %
Aroma (end of boil)	Amarillo	35 g	55 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safebrew T-58	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Other	Cukier	12 g	Bottling	57 min