

# Letni Ale 13

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **4.1**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 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 **67 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **72C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Thomas Fawcett Halcyon	3 kg (50%)	80.5 %	5
Grain	Pilznieński	2 kg (33.3%)	81 %	4
Grain	Słód pszeniczny Bestmalz	1 kg (16.7%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	60 min	6 %
Boil	Cascade	25 g	30 min	6 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

## Yeasts

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