

orginat

- Gravity **13.6 BLG**
- ABV ---
- IBU **34**
- SRM **6.5**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (20%)	79 %	10
Grain	Strzegom Monachijski typ II	0.5 kg (10%)	79 %	22
Grain	Strzegom Pale Ale	0.5 kg (10%)	79 %	6
Grain	Strzegom pszeniczny	0.5 kg (10%)	81 %	6
Grain	płatki owsiane	0.5 kg (10%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	30 min	10 %
Aroma (end of boil)	Simcoe	30 g	5 min	13 %
Aroma (end of boil)	smaragd	25 g	5 min	4.3 %
Whirlpool	Styrian Goldings	30 g	0 min	4.5 %
Whirlpool	Perle	30 g	0 min	7 %
Dry Hop	Simcoe	20 g	5 day(s)	13 %
Dry Hop	Styrian Goldings	20 g	5 day(s)	4.5 %

Dry Hop	Fusion	20 g	5 day(s)	6.18 %
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Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	75 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	skórka słodkiej pomarańczy	20 g	Boil	10 min
Spice	hibiskus	5 g	Boil	10 min