

## rowerowe

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **15**
- SRM **2.6**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	15 g	30 min	9.5 %
Boil	Rakau (NZ)	20 g	5 min	9.5 %
Aroma (end of boil)	Rakau (NZ)	15 g	0 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
wozem jestem	Ale	Liquid	600 ml	---