

Trapper

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **4.1**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **25.5 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **69.6C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (88.2%)	80 %	4
Grain	Weyermann - Acidulated Malt	0.2 kg (3.9%)	80 %	5
Grain	Abbey Malt Weyermann	0.3 kg (3.9%)	75 %	45
Grain	Płatki owsiane	0.1 kg (2%)	85 %	3
Grain	Płatki pszeniczne	0.1 kg (2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	14.3 %
Boil	Magnat	10 g	10 min	14.3 %
Whirlpool	Amarillo	30 g	---	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	---

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	Glukoza	180 g	Bottling	---