

#24.1 RozpPale Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **21**
- SRM **4.6**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **17.04 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.84 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **66 C**, Time **70 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.39 kg (85.6%)	80 %	6
Grain	Monachijski	0.42 kg (10.6%)	80 %	16
Grain	Weyermann pszeniczny jasny	0.08 kg (2%)	80 %	6
Grain	Sauermalz	0.07 kg (1.8%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	10 g	60 min	12.8 %
Boil	Lublin (Lubelski)	15 g	10 min	3.1 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	0 min	3.1 %