

# Good Myrning Ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **21**
- SRM **5.4**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **13 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **62 C**, Time **1 min**
- Temp **73 C**, Time **50 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **1 min** at **62C**
- Keep mash **50 min** at **73C**
- Keep mash **15 min** at **77C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt       | 2 kg (80%)   | 80 %  | 6   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (20%) | 79 %  | 16  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 10 g   | 50 min | 10 %       |
| Boil    | lunga | 15 g   | 1 min  | 10 %       |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory      |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's -M15 Empire Ale | Ale  | Dry  | 10 g   | Mangrove Jack's |