

Honey Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **4.4**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **15 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **70C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|---------------------------|--------------|-------|-----|
| Dry Extract | Briess DME - Golden Light | 1 kg (33.3%) | 95 % | 8 |
| Grain | Weyermann - Pale Ale Malt | 2 kg (66.7%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 45 min | 8.7 % |
| Boil | Oktawia | 10 g | 10 min | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|----------|
| Fining | mech irlandzki | 5 g | Boil | 15 min |
| Flavor | miód | 300 g | Primary | 7 day(s) |