

mała blondyneczka

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **23**
- SRM **5**
- Style **American Pale 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 **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.2 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **7 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (90.9%)	79 %	6
Grain	Karmelowy Jasny 30EBC	0.2 kg (9.1%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Pacific Jade	10 g	30 min	13 %
Aroma (end of boil)	Rakau (NZ)	10 g	0 min	9.5 %
Dry Hop	Waimea	20 g	7 day(s)	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis