

Polskie

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **9**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **69 C**, Time **70 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **69C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.6 kg (88.5%) | 81 % | 4 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.6 kg (11.5%) | 79 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 12 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 15 min | 3 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 5 min | 3 % |
| Aroma (end of boil) | Jakiś nie opsany | 20 g | 1 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | --- |