

## XVII warka Blonde Ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **5.2**
- 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 **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **11.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.75 kg (70.5%)	79 %	6
Grain	Strzegom Pszeniczny	0.7 kg (17.9%)	81 %	6
Grain	Strzegom Monachijski typ I	0.45 kg (11.5%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	6 %
Boil	Cascade	5 g	30 min	6 %
Aroma (end of boil)	Mosaic	5 g	10 min	10 %
Dry Hop	Saaz (Czech Republic)	60 g	4 day(s)	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis