

## Zadowolacz tłumów

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **3.8**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński                 | 5 kg (95.2%)   | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.25 kg (4.8%) | 79 %  | 16  |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Centennial | 10 g   | 60 min | 10.5 %     |
| Boil    | Centennial | 40 g   | 5 min  | 10.5 %     |
| Boil    | Cascade    | 50 g   | 0 min  | 6 %        |

### Yeasts

| Name                    | Type | Form  | Amount | Laboratory  |
|-------------------------|------|-------|--------|-------------|
| Wyeast - London Ale III | Ale  | Slant | 200 ml | Wyeast Labs |