Apple Blona Ale

- Gravity **11.7 BLG**
- ABV **---**
- IBU **22**
- SRM **4**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **37.1 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **25.1 liter(s)** of **76C** water or to achieve **37.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(83.3%)*	81 %	4
Grain	Pszeniczny	0.5 kg *(8.3%)*	85 %	4
Grain	Strzegom Wiedeński	0.5 kg *(8.3%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	puławski	30 g	60 min	6 %
Boil	puławski	20 g	30 min	6 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	suszone jabłka	500 g	Secondary	5 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.