

Blond Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **9**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.67 kg (94.2%)	81 %	26
Grain	Caramel/Crystal Malt - 10L	0.227 kg (5.8%)	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	37 g	60 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1056 American Ale	Ale	Liquid	100 ml	Wyeast Labs