

# Blonde Ale

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **21**
- SRM **3.1**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Eureka SL T90	50 g	10 min	9.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	kaffir	7 g	Boil	5 min
Flavor	miód	200 g	Boil	5 min