

# Blonde KWAŚNE

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **28**
- SRM **5.6**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (75.8%)	82 %	4
Grain	Viking Wheat Malt	1 kg (15.2%)	83 %	5
Grain	Abbey Castle	0.25 kg (3.8%)	80 %	45
Grain	Cara-Pils/Dextrine	0.25 kg (3.8%)	72 %	4
Grain	Strzegom Karmel 30	0.1 kg (1.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Oktawia	20 g	15 min	7.1 %
Boil	Lublin (Lubelski)	30 g	5 min	4 %