

blondyna

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **25**
- SRM **6.4**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (89.3%)	81 %	4
Grain	Carabelge	0.3 kg (5.4%)	80 %	30
Grain	Karmelowy Czerwony	0.3 kg (5.4%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	14 %
Boil	Marynka	10 g	15 min	10 %
Aroma (end of boil)	Marynka	25 g	5 min	10 %