

# Blondyna Lekkich Obyczajów

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **15**
- SRM **5.4**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **31.2 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński Viking Malt | 3.1 kg (73.8%) | 80 %  | 4   |
| Grain | Płatki owsiane         | 0.4 kg (9.5%)  | 60 %  | 3   |
| Grain | Karmelowy Czerwony     | 0.7 kg (16.7%) | 75 %  | 59  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Cascade | 30 g   | 60 min | 5 %        |