

blondynka z koleżankami

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **9.2**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | Pale Ale Viking Malt | 4 kg (66.7%) | 80 % | 6 |
| Grain | Owsiany Viking Malt | 0.6 kg (10%) | 61 % | 5 |
| Grain | Pszeniczny Viking Malt | 0.6 kg (10%) | 81 % | 5 |
| Grain | Dextrin Malt Crisp | 0.4 kg (6.7%) | 75 % | 6 |
| Grain | Aroma Castle Malt | 0.2 kg (3.3%) | 78 % | 100 |
| Grain | Special B Castle | 0.2 kg (3.3%) | 65.2 % | 350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Huell Melon | 25 g | 45 min | 7.5 % |
| Boil | Amarillo | 25 g | 15 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale | Liquid | 40 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|---------|--------|
| Flavor | skórka pomarańczowa | 20 g | Boil | 15 min |
| Herb | trawa cytrynowa | 20 g | Boil | 15 min |