

# Blondzik

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **4**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	BESTMALZ - Best Wheat Malt	1 kg (20%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	10 g	60 min	18.5 %
Aroma (end of boil)	Nelson Sauvín	20 g	10 min	10.1 %
Whirlpool	Nelson Sauvín	30 g	20 min	10.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	125 ml	Fermentum Mobile