

Trzeski eil

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **38**
- SRM **4.4**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|-----------------|-------|-----|
| Grain | Pilzneński | 2.85 kg (67.1%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.6 kg (14.1%) | 79 % | 10 |
| Grain | Monachijski | 0.65 kg (15.3%) | 80 % | 16 |
| Grain | Caramel pale | 0.15 kg (3.5%) | 77 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 50 g | 60 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Nottingham Ale Yeast | Ale | Dry | 11 g | Lalemand |