

## zemsta montezumy

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **23**
- SRM **3.4**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Corn Syrup	2 kg (40%)	78.3 %	2
Grain	Strzegom Pilzneński	3 kg (60%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	240 min	6 %
Boil	Lublin (Lubelski)	30 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP005 - British Ale Yeast	Ale	Slant	200 ml	White Labs