Blonde Ale v2

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **3.4**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(22.2%)*	81 %	4
Grain	Briess - Pale Ale Malt	2 kg *(22.2%)*	80 %	7
Grain	Pszeniczny	2 kg *(22.2%)*	85 %	4
Grain	Żytni	0.5 kg *(5.6%)*	85 %	8
Grain	Płatki owsiane	0.5 kg *(5.6%)*	60 %	3
Adjunct	Pszenica niesłodowana	0.5 kg *(5.6%)*	75 %	3
Adjunct	płatki ryżowe	1 kg *(11.1%)*	80 %	---
Adjunct	łuska ryżowa	0.5 kg *(5.6%)*	5 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	60 min	6 %
Mash	Mosaic	30 g	90 min	10 %
Aroma (end of boil)	Huell Melon	40 g	15 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis
safale wb-06	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Puree Bananowe	1000 g	Secondary	5 day(s)