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- Gravity **18.9 BLG**
  - ABV **8.2 %**
  - IBU **39**
  - SRM **24.1**
  - Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg (83.3%)	83 %	6
Grain	Simpsons DRC (Double Roast Crystal)	1 kg (16.7%)	--- %	300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	sybilla	60 g	60 min	6 %
Aroma (end of boil)	sybilla	40 g	0 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	fermentis