

## Blonde ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **3.4**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (100%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	35 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min