

# Edzix

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **41**
- SRM **7.2**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **21.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (30.8%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (30.8%)	79 %	22
Grain	Strzegom Wiedeński	1 kg (30.8%)	79 %	10
Grain	Cookie	0.25 kg (7.7%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Marynka	5 g	30 min	10 %
Boil	Sybilla	10 g	30 min	3.5 %
Boil	Sybilla	25 g	15 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	11 g	---