

Full Aroma Hops

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **5**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 4 kg (82.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.7 kg (14.4%) | 79 % | 16 |
| Grain | Carahell | 0.15 kg (3.1%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|--------|------------|
| Boil | Iunga | 15 g | 60 min | 11 % |
| Boil | Tradition | 15 g | 20 min | 5.5 % |
| Boil | Tradition | 15 g | 5 min | 5.5 % |
| Whirlpool | Tradition | 10 g | 30 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirflock | 5 g | Boil | 15 min |