

Powrotne

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **8.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **23.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (74.5%) | 81 % | 4 |
| Grain | Castle Pale Ale | 1 kg (21.3%) | 80 % | 8 |
| Grain | Fawcett - Dark Crystal | 0.2 kg (4.3%) | 71 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 10 % |
| Boil | Książęcy | 50 g | 25 min | 7 % |
| Boil | Książęcy | 50 g | 0 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |