

# Rudy Blondyn

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **10**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (55.6%)	80 %	6
Grain	Pszeniczny	1 kg (18.5%)	85 %	5
Grain	Cara Blonde - Castle Malting	0.8 kg (14.8%)	78 %	20
Grain	Abbey Castle	0.4 kg (7.4%)	80 %	45
Grain	Special B Castle	0.2 kg (3.7%)	70 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	10 g	45 min	8.2 %
Boil	Mandarina Bavaria	10 g	45 min	8 %
Aroma (end of boil)	Huell Melon	10 g	30 min	8.2 %
Aroma (end of boil)	Mandarina Bavaria	10 g	30 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	11 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	6 g	Boil	15 min