

Swiateczne

- Gravity **14.7 BLG**
- ABV ---
- IBU **43**
- SRM **36.5**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (60%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (7.5%) | 60 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 0.67 kg (10%) | 68 % | 1200 |
| Grain | Strzegom Karmel 150 | 0.5 kg (7.5%) | 75 % | 30 |
| Grain | Pszeniczny | 1 kg (15%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Simcoe | 20 g | 60 min | 12.6 % |
| Boil | Simcoe | 20 g | 30 min | 12.6 % |
| Aroma (end of boil) | East Kent Goldings | 30 g | 5 min | 4.7 % |