

Toudi New Zealand Blond, Ale IPA Miała Być

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **80**
- SRM **6.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (75.5%)	80 %	5
Grain	Pszoniczny	0.5 kg (7.6%)	85 %	4
Grain	Strzegom Pilzneński	1 kg (15.1%)	80 %	4
Grain	Strzegom Karmel 150	0.12 kg (1.8%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Equinox	20 g	60 min	13.1 %
Boil	Simcoe	10 g	20 min	13.2 %
Boil	Equinox	10 g	20 min	13.1 %
Boil	Sticklebract	20 g	20 min	12 %
Boil	Sticklebract	30 g	1 min	12 %