

# ale kolanycz

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **3.1**
- 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 **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                 | Amount     | Yield  | EBC |
|-------|----------------------|------------|--------|-----|
| Grain | Pale Malt (2 Row) UK | 1 kg (20%) | 78 %   | 6   |
| Grain | Briess - Pilsen Malt | 4 kg (80%) | 80.5 % | 2   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Golding | 25 g   | 60 min | 5 %        |
| Aroma (end of boil) | Golding | 15 g   | 30 min | 5 %        |

## Yeasts

| Name                  | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale  | Dry  | 6 g    | Danstar    |