

białe

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **4.4**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny Viking Malt	2 kg (40%)	82 %	5
Grain	Żytni Viking Malt	2 kg (40%)	81 %	7
Grain	Pilznieński Viking malt	1 kg (20%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	20 g	60 min	6.3 %
Aroma (end of boil)	Motueka	30 g	15 min	6.3 %
Dry Hop	Oktawia (PL)	100 g	5 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	100 ml	---