

blonde ale po żywiecku

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **54**
- SRM **6.2**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1 kg (25%)	80 %	16
Grain	Weyermann - Pale Ale Malt	2.5 kg (62.5%)	85 %	7
Grain	Abbey Malt Weyermann	0.3 kg (7.5%)	75 %	45
Grain	Carabelge	0.2 kg (5%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Golding	30 g	20 min	5 %
Boil	Citra	15 g	10 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Fermentis