

blondyna

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **25**
- SRM **6.4**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pilznieński | 5 kg (89.3%) | 81 % | 4 |
| Grain | Carabelge | 0.3 kg (5.4%) | 80 % | 30 |
| Grain | Karmelowy Czerwony | 0.3 kg (5.4%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Magnat | 10 g | 60 min | 14 % |
| Boil | Marynka | 10 g | 15 min | 10 % |
| Aroma (end of boil) | Marynka | 25 g | 5 min | 10 % |