

# INFLACYJNE

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **25**
- SRM **8.8**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8 kg (83.3%)	80 %	4
Grain	Biscuit Malt	0.2 kg (2.1%)	79 %	45
Grain	Weyermann - Carapils	0.6 kg (6.3%)	78 %	4
Grain	Caraaroma	0.2 kg (2.1%)	78 %	400
Sugar	Cukier	0.6 kg (6.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	33 g	70 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	33 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis