

Toudi New Zealand Blond, Ale IPA Miała Być

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **80**
- SRM **6.2**
- 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 **19.9 liter(s)**
- Total mash volume **26.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (75.5%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (7.6%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 1 kg (15.1%) | 80 % | 4 |
| Grain | Strzegom Karmel 150 | 0.12 kg (1.8%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Simcoe | 20 g | 60 min | 13.2 % |
| Boil | Equinox | 20 g | 60 min | 13.1 % |
| Boil | Simcoe | 10 g | 20 min | 13.2 % |
| Boil | Equinox | 10 g | 20 min | 13.1 % |
| Boil | Sticklebract | 20 g | 20 min | 12 % |
| Boil | Sticklebract | 30 g | 1 min | 12 % |