

Zimna Blondi

- Gravity **14.2 BLG**
- ABV ---
- IBU **11**
- SRM **6.2**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 5 kg (83.3%) | 78 % | 6 |
| Grain | Strzegom Wiedeński | 1 kg (16.7%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Sybilla | 20 g | 50 min | 5 % |
| Boil | Magnat | 5 g | 10 min | 14.2 % |
| Dry Hop | Magnat | 20 g | 4 day(s) | 14.2 % |
| Dry Hop | Sybilla | 20 g | 8 day(s) | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 10 g | --- |