

Amolowy wyczyn chmielowy

- Gravity **9.8 BLG**
- ABV ---
- IBU **65**
- SRM **4.7**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Zakwaszający | 0.5 kg (5.2%) | 75 % | 5 |
| Grain | Monachijski | 1.1 kg (11.3%) | 80 % | 16 |
| Grain | Simpsons - Maris Otter | 3.5 kg (36.1%) | 81 % | 6 |
| Grain | Simpsons - Maris Otter | 0.55 kg (5.7%) | 81 % | 6 |
| Grain | Barkel Pilzneński | 3.5 kg (36.1%) | 81 % | 4 |
| Grain | Barkel Pilzneński | 0.55 kg (5.7%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil | Styrian Golding Słowenia | 90 g | 10 min | 3.6 % |
| Boil | Perle | 60 g | 10 min | 7 % |
| Boil | Spalt Select Niemcy | 90 g | 30 min | 3.3 % |
| Boil | Marynka Szyszka | 100 g | 30 min | 8.7 % |
| Boil | Lublin (Lubelski) | 60 g | 30 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23 g | --- |