

## Blonde Ale - Marcin

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **5.4**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.7 kg (54.8%)	80 %	7
Grain	Strzegom Pilzneński	0.7 kg (22.6%)	80 %	4
Grain	Biscuit Malt	0.3 kg (9.7%)	79 %	45
Grain	Weyermann - Vienna Malt	0.4 kg (12.9%)	81 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	50 min	12 %
Boil	Amarillo	15 g	5 min	8.8 %
Dry Hop	Amarillo	35 g	---	9.5 %
Dry Hop	Citra	30 g	---	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---