

Edzix

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **41**
- SRM **7.2**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1 kg (30.8%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (30.8%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 1 kg (30.8%) | 79 % | 10 |
| Grain | Cookie | 0.25 kg (7.7%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Marynka | 5 g | 30 min | 10 % |
| Boil | Sybilla | 10 g | 30 min | 3.5 % |
| Boil | Sybilla | 25 g | 15 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 11 g | --- |