

## Light (baza)

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- Gravity **9.8 BLG**
- ABV ---
- IBU **14**
- SRM **6.1**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **12 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (71.4%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (23.8%)	79 %	16
Grain	Karmelowy Czerwony	0.2 kg (4.8%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	3.5 %
Boil	Lublin (Lubelski)	20 g	10 min	3.5 %