

# Olala

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **2.2**
- Style **Blonde Ale**

## Batch size

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

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.9 liter(s)**
- Total mash volume **6.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (44.8%)	81 %	4
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50.7%)	80 %	---
Grain	Weyermann - Carapils	0.15 kg (4.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	10 min	6.1 %
Boil	Sybilla	25 g	60 min	6.1 %