

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **4**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **120 min**
- Evaporation rate **25 %/h**
- Boil size **19.5 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.1 kg (96.9%)	80 %	4
Grain	Weyermann - Carapils	0.1 kg (3.1%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	10 %
Boil	Tradition	20 g	5 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	1100 ml	Fermentum Mobile

### Notes

- +2plato cukier po gotowaniu, przed zadaniem drożdży  
*Feb 7, 2020, 3:10 AM*