

# Amolowy wyczyn chmielowy

- Gravity **9.8 BLG**
- ABV ---
- IBU **65**
- SRM **4.7**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Zakwaszający	0.5 kg (5.2%)	75 %	5
Grain	Monachijski	1.1 kg (11.3%)	80 %	16
Grain	Simpsons - Maris Otter	3.5 kg (36.1%)	81 %	6
Grain	Simpsons - Maris Otter	0.55 kg (5.7%)	81 %	6
Grain	Barkel Pilzneński	3.5 kg (36.1%)	81 %	4
Grain	Barkel Pilzneński	0.55 kg (5.7%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding Słowenia	90 g	10 min	3.6 %
Boil	Perle	60 g	10 min	7 %
Boil	Spalt Select Niemcy	90 g	30 min	3.3 %
Boil	Marynka Szyszka	100 g	30 min	8.7 %
Boil	Lublin (Lubelski)	60 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	---