

BLOND BRZOSKA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **23**
- SRM **5.8**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **39 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.5 liter(s)**
- Total mash volume **47.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|------------------|-------|-----|
| Grain | Pilznieński | 10.14 kg (85.7%) | 81 % | 4 |
| Grain | Briess - Carapils Malt | 0.78 kg (6.6%) | 74 % | 3 |
| Grain | Caraaroma | 0.07 kg (0.5%) | 78 % | 400 |
| Grain | Pszeniczny | 0.59 kg (4.9%) | 85 % | 4 |
| Grain | Biscuit Malt | 0.26 kg (2.2%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 39 g | 60 min | 10 % |
| Boil | Saaz (Czech Republic) | 39 g | 10 min | 4.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------|--------|---------|-------|
| Other | Cukier | 650 g | Boil | 0 min |