

Blondyna Lekkich Obyczajów

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **15**
- SRM **5.4**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **83 %**
- 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 | Pilzneński Viking Malt | 3.1 kg (73.8%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (9.5%) | 60 % | 3 |
| Grain | Karmelowy Czerwony | 0.7 kg (16.7%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 30 g | 60 min | 5 % |