

# blondynka z koleżankami

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **9.2**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking Malt	4 kg (66.7%)	80 %	6
Grain	Owsiany Viking Malt	0.6 kg (10%)	61 %	5
Grain	Pszeniczny Viking Malt	0.6 kg (10%)	81 %	5
Grain	Dextrin Malt Crisp	0.4 kg (6.7%)	75 %	6
Grain	Aroma Castle Malt	0.2 kg (3.3%)	78 %	100
Grain	Special B Castle	0.2 kg (3.3%)	65.2 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	25 g	45 min	7.5 %
Boil	Amarillo	25 g	15 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	40 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczowa	20 g	Boil	15 min
Herb	trawa cytrynowa	20 g	Boil	15 min