

# GAZOWANA BLONDYNKA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **22**
- SRM **5.7**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński 6-rzędowy	5 kg (79.4%)	80 %	5
Grain	BESTMALZ - Best Wheat Malt	0.5 kg (7.9%)	82 %	4
Grain	Biscuit Malt	0.3 kg (4.8%)	79 %	50
Sugar	Candi Sugar, Clear	0.5 kg (7.9%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rubin	25 g	60 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	300 ml	Fermentum Mobile