

# Rose pepper Blonde

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **5.9**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (70.6%)	81 %	4
Grain	Karmelowy Jasny 30EBC	1 kg (23.5%)	75 %	30
Grain	Viking Pale Ale malt	0.25 kg (5.9%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	60 min	10 %
Boil	Marynka	10 g	5 min	10 %
Boil	Lublin (Lubelski)	10 g	0 min	4 %

## Extras

Type	Name	Amount	Use for	Time
Spice	pieprz czerwony	30 g	Boil	5 min