

# Trzeski eil

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- Gravity **9.3 BLG**
- ABV ---
- IBU **38**
- SRM **4.4**
- Style **Blonde 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 **65 %**
- 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	2.85 kg (67.1%)	81 %	4
Grain	Strzegom Wiedeński	0.6 kg (14.1%)	79 %	10
Grain	Monachijski	0.65 kg (15.3%)	80 %	16
Grain	Caramel pale	0.15 kg (3.5%)	77 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Nottingham Ale Yeast	Ale	Dry	11 g	Lalemand