

Zimna Blondi

- Gravity **14.2 BLG**
- ABV ---
- IBU **11**
- SRM **6.2**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- 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 Malt (2 Row) UK	5 kg (83.3%)	78 %	6
Grain	Strzegom Wiedeński	1 kg (16.7%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	50 min	5 %
Boil	Magnat	5 g	10 min	14.2 %
Dry Hop	Magnat	20 g	4 day(s)	14.2 %
Dry Hop	Sybilla	20 g	8 day(s)	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---