

# ale kolanycz

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **3.1**
- 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 **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	1 kg (20%)	78 %	6
Grain	Briess - Pilsen Malt	4 kg (80%)	80.5 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Golding	25 g	60 min	5 %
Aroma (end of boil)	Golding	15 g	30 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	6 g	Danstar