

# Bezstylowiec

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **26**
- SRM **3.4**
- 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 **1 %/h**
- Boil size **21.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3.5 kg (87.5%)	81 %	4
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	45 min	9.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Oyl-91	Ale	Liquid	500 ml	Omega labs
Wyeast - Belgian Ardenes	Ale	Liquid	500 ml	Wyeast Labs

## Notes

- podział warki na 2 celem pozyskania gęstw  
*Jan 16, 2019, 3:51 PM*