

białe

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- 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 **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 | Pszeniczny Viking Malt | 2 kg (40%) | 82 % | 5 |
| Grain | Żytni Viking Malt | 2 kg (40%) | 81 % | 7 |
| Grain | Pilznieński Viking malt | 1 kg (20%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Motueka | 20 g | 60 min | 6.3 % |
| Aroma (end of boil) | Motueka | 30 g | 15 min | 6.3 % |
| Dry Hop | Oktawia (PL) | 100 g | 5 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 100 ml | --- |