

# Edzix

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **41**
- SRM **7.2**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **21.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński                  | 1 kg (30.8%)   | 81 %  | 4   |
| Grain | Strzegom Monachijski typ II | 1 kg (30.8%)   | 79 %  | 22  |
| Grain | Strzegom Wiedeński          | 1 kg (30.8%)   | 79 %  | 10  |
| Grain | Cookie                      | 0.25 kg (7.7%) | 70 %  | 49  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 15 g   | 60 min | 10 %       |
| Boil    | Marynka | 5 g    | 30 min | 10 %       |
| Boil    | Sybilla | 10 g   | 30 min | 3.5 %      |
| Boil    | Sybilla | 25 g   | 15 min | 3.5 %      |

## Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale  | Dry  | 11 g   | ---        |