

# Ochodzka blondynka

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **21**
- SRM **3.3**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (55.6%)	80 %	5
Grain	Pilzneński	2 kg (44.4%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	20 g	60 min	9 %
Boil	Kohatu	10 g	5 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3944 Belgian Witbier	Ale	Liquid	200 ml	Wyeast Labs