

BLOND BRZOSKA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **23**
- SRM **5.8**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **39 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.5 liter(s)**
- Total mash volume **47.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10.14 kg (85.7%)	81 %	4
Grain	Briess - Carapils Malt	0.78 kg (6.6%)	74 %	3
Grain	Caraaroma	0.07 kg (0.5%)	78 %	400
Grain	Pszeniczny	0.59 kg (4.9%)	85 %	4
Grain	Biscuit Malt	0.26 kg (2.2%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	39 g	60 min	10 %
Boil	Saaz (Czech Republic)	39 g	10 min	4.5 %

Extras

Type	Name	Amount	Use for	Time
Other	Cukier	650 g	Boil	0 min