

## #18 Blond

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **22**
- SRM **4.2**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **25 %/h**
- Boil size **34.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.6 liter(s)**

### Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **22.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **34.1 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński    | 5.7 kg (81.4%) | 76 %  | 4   |
| Sugar | Sugar, Table (Sucrose) | 0.65 kg (9.3%) | 95 %  | 2   |
| Grain | Bestmalz Carmel Pils   | 0.35 kg (5%)   | 71 %  | 5   |
| Grain | Strzegom Pszeniczny    | 0.3 kg (4.3%)  | 79 %  | 5   |

### Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 20 g   | 60 min | 12.5 %     |
| Aroma (end of boil) | Saaz (Czech Republic)  | 10 g   | 10 min | 4 %        |

### Yeasts

| Name                     | Type | Form  | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| Fermentis Safbrew BE-256 | Ale  | Slant | 140 ml | Fermentis  |

### Notes

- Zacieranie 90 min - 65 - 64 C  
Przed gotowaniem 35 L - 12 Blg  
Po przelaniu do fermentora 25,1 L - 16,2 Blg  
Zadane 7 łyżkami (niezbyt czubatymi) 1 dniowej gęstwy BE-256 w 21 C

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

start fermentacji w 20-21 C  
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