

# belgijska blondynka

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **22**
- SRM **6.2**
- Style **Belgian Blond 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 **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	5 kg (79.4%)	80 %	5
Grain	Pszeniczny	0.5 kg (7.9%)	85 %	4
Grain	Aroma CastleMalting	0.2 kg (3.2%)	78 %	100
Grain	Weyermann - Acidulated Malt	0.1 kg (1.6%)	80 %	6
Sugar	Candi Sugar, Clear	0.5 kg (7.9%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	East Kent Goldings	30 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	200 ml	Fermentum Mobile