

blądyn

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **6.4**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **24.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **54 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **20 min** at **62C**
- Keep mash **50 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (35.7%) | 80 % | 4.5 |
| Grain | Biscuit Malt | 1 kg (17.9%) | 79 % | 45 |
| Grain | Strzegom Wiedeński | 1 kg (17.9%) | 79 % | 10 |
| Grain | Pszeniczny | 0.5 kg (8.9%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (8.9%) | 85 % | 3 |
| Sugar | cukier kandyzowany | 0.6 kg (10.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 70 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.5 g | --- |