

# Blondas

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **24**
- SRM **5.9**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.1 kg (83.8%)	80 %	4
Grain	Strzegom Bursztynowy	0.3 kg (8.1%)	70 %	49
Sugar	Cukier	0.3 kg (8.1%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	30 min	8 %
Boil	Marynka	10 g	10 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	100 ml	Fermentum Mobile