

Blonde Ale

- Gravity **15.7 BLG**
- ABV ---
- IBU **19**
- SRM **7.6**
- 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 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzniejszy | 4.3 kg (76.8%) | 80 % | 4 |
| Grain | Cara Blonde - Castle Malting | 0.4 kg (7.1%) | 78 % | 20 |
| Grain | Biscuit Malt | 0.3 kg (5.4%) | 79 % | 45 |
| Grain | Aromatic Malt | 0.1 kg (1.8%) | 78 % | 51 |
| Sugar | Candi Sugar, Clear | 0.5 kg (8.9%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 60 min | 4 % |
| Boil | Marynka | 20 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale | Dry | 11 g | Mangrove Jack's |