

Blondyna z Belgii

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **19**
- SRM **5.5**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **57 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **63.2C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (61.5%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (15.4%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (7.7%) | 78 % | 4 |
| Grain | Castlemalting ABBEY | 0.5 kg (7.7%) | 78 % | 40 |
| Sugar | Cukier kandyzowany | 0.5 kg (7.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | East Kent Goldings | 25 g | 60 min | 5.1 % |
| Boil | Saaz (Czech Republic) | 25 g | 15 min | 4.5 % |
| Boil | Oktawia | 10 g | 15 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------------------|-----|-----|------|-----------------|
| BELGIAN TRIPEL M31 Mangrove Jack's | Ale | Dry | 10 g | Mangrove Jack's |
|---------------------------------------|-----|-----|------|-----------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|---------|--------|
| Flavor | cukier kandyzowany | 500 g | Boil | 10 min |
| Fining | Mech irlandzki | 4 g | Boil | 10 min |