

## Blondyneczka 2

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **27**
- SRM **6.7**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **16 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.9 kg (23.1%)	80 %	4
Grain	Simpsons - Maris Otter	1 kg (25.6%)	81 %	6
Grain	Pszeniczny	1 kg (25.6%)	85 %	4
Grain	Strzegom Monachijski typ II	1 kg (25.6%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	saphire	15 g	50 min	3.9 %
Boil	opal	15 g	50 min	8.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M41 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Flavor	cukier	10 g	Boil	30 min