

Blondynka #1 - Belgijskie Blond Ale - Browar na Wyżynie

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **24**
- SRM **4.9**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | pilzński Viking Malt | 4.5 kg (85.7%) | 80 % | 5 |
| Grain | pszeniczny Viking Malt | 0.25 kg (4.8%) | 81 % | 5 |
| Grain | wiedeński Viking Malt | 0.25 kg (4.8%) | 79 % | 11 |
| Sugar | cukier | 0.25 kg (4.8%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------------|--------|--------|------------|
| Boil | Junga (PL) - granulát | 10 g | 60 min | 12.5 % |
| Boil | Puławski (PL) - granulát | 15 g | 20 min | 8.9 % |
| Whirlpool | Puławski (PL) - granulát | 15 g | 10 min | 8.9 % |

Yeasts

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

| | | | | |
|--------------------------|-----|-------|--------|-----|
| FM25 Klasztorna medytacj | Ale | Slant | 500 ml | --- |
|--------------------------|-----|-------|--------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Other | cukier | 250 g | Boil | 5 min |
| Fining | mech irlandzki | 5 g | Boil | 15 min |