

Lichtus Blondyna

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **27**
- SRM **10.2**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Minich	4.3 kg (76.8%)	80.5 %	16
Grain	Cara Blonde - Castle Malting	0.4 kg (7.1%)	78 %	20
Grain	Biscuit Malt	0.3 kg (5.4%)	79 %	45
Grain	Aroma CastleMalting	0.1 kg (1.8%)	78 %	100
Sugar	Candi Sugar, Clear	0.5 kg (8.9%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	70 min	10 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
White Labs WLP500 Monastery Ale	Ale	Liquid	40 ml	---