

## 89. Blondynka

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **24**
- SRM **4.2**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount        | Yield  | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt       | 6 kg (82.2%)  | 80.5 % | 2   |
| Grain | Briess - Wheat Malt, White | 0.5 kg (6.8%) | 85 %   | 5   |
| Grain | Briess - Aromatic Malt     | 0.3 kg (4.1%) | 77 %   | 39  |
| Sugar | Candi Sugar, Clear         | 0.5 kg (6.8%) | 100 %  | 2   |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Iunga     | 23 g   | 60 min | 11 %       |
| Boil    | Tradition | 20 g   | 10 min | 5.5 %      |

### Yeasts

| Name                        | Type | Form   | Amount  | Laboratory |
|-----------------------------|------|--------|---------|------------|
| WLP540 - Abbey IV Ale Yeast | Ale  | Liquid | 1200 ml | White Labs |