Blondynka #3 - Belgijskie Blond Ale - Browar na Wyżynie

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **22**
- SRM **4.8**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

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

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński Soufflet	4.5 kg *(81.8%)*	80 %	4
Grain	Biscuit® Castle Malting	0.25 kg *(4.5%)*	77 %	50
Grain	pszeniczny Soufflet	0.25 kg *(4.5%)*	80 %	5
Sugar	glukoza	0.5 kg *(9.1%)*	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Iunga (Polishhops) - granulat	10 g	100 min	10 %
Boil	Lubelski (Polishhops) - granulat	25 g	20 min	5 %
Aroma (end of boil)	Lubelski (Polishhops) - granulat	25 g	5 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów (5 pokolenie)	Ale	Slant	400 ml	Fermentum Mobile

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	4 g	Mash	70 min
Water Agent	gips	4 g	Mash	70 min
Water Agent	kwas fosforowy 75% zacier	3 g	Mash	70 min
Fining	mech irlandzki	3 g	Boil	15 min
Other	cukier	500 g	Boil	5 min
Water Agent	chlorek cynku roztwór	2 g	Boil	0 min