

## #98 Session Blonde 13.5

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **6.6**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **8.3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.4 liter(s)**

### Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **7.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **10.4 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount          | Yield  | EBC |
|-------|------------------------------|-----------------|--------|-----|
| Grain | Pilzneński                   | 2.15 kg (76.8%) | 81 %   | 4   |
| Grain | Cara Blonde - Castle Malting | 0.2 kg (7.1%)   | 78 %   | 20  |
| Grain | Biscuit Malt                 | 0.15 kg (5.4%)  | 79 %   | 45  |
| Grain | Aromatic Malt                | 0.05 kg (1.8%)  | 78 %   | 51  |
| Sugar | Candi Sugar, Clear           | 0.25 kg (8.9%)  | 78.3 % | 2   |

### Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM27 Artefakty trapiistów | Ale  | Liquid | 700 ml | Fermentum Mobile |

### Notes

- 18/04/22  
kiepska wydajność - zła grubość śruty, za mało wody do zacierania.  
pH zacieranie- ok. 5.5  
pH gotowanie: 5.3  
warzenie - niecałe 4h  
  
zabutelkowane 08/05  
odfermentowanie 77% (niedużo biorąc pod uwagę cukier)  
zapowiada się dobrze.  
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