

## Belgijski Blondyn v 2.0

- Gravity **14.3 BLG**
- ABV ---
- IBU **40**
- SRM **5**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.9 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński       | 3.3 kg (64.7%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny       | 1.1 kg (21.6%) | 81 %  | 6   |
| Grain | Castle Malting cara clair | 0.7 kg (13.7%) | 80 %  | 8   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 15 g   | 60 min | 9 %        |
| Boil                | Marynka | 20 g   | 30 min | 9 %        |
| Aroma (end of boil) | Marynka | 20 g   | 10 min | 8 %        |
| Aroma (end of boil) | Marynka | 25 g   | 5 min  | 8 %        |

### Yeasts

| Name                    | Type | Form   | Amount | Laboratory       |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 30 ml  | Fermentum Mobile |