

# Blondi

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **4.1**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **63 C**, Time **55 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **55 min** at **63C**
- Keep mash **20 min** at **70C**
- Keep mash **2 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                            | Amount      | Yield | EBC |
|-------|---------------------------------|-------------|-------|-----|
| Grain | Castle Malting - Pilsneński 2rs | 3 kg (100%) | 80 %  | 5   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 50 g   | 75 min | 2.9 %      |
| Boil    | Tradition             | 10 g   | 10 min | 5.5 %      |

## Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type  | Name                     | Amount | Use for | Time   |
|-------|--------------------------|--------|---------|--------|
| Other | cukier kandyzowany biały | 250 g  | Boil    | 10 min |