

Blondie

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **17**
- SRM **3.7**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **54 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **90 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **40.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **90 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **42.6 liter(s)** of **76C** water or to achieve **69.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (66.7%)	81 %	4
Grain	Płatki pszeniczne	2 kg (13.3%)	60 %	3
Grain	Pszeniczny	1.5 kg (10%)	85 %	4
Sugar	Cukier kandyzowany biały	1.5 kg (10%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	3.8 %
Boil	East Kent Goldings	50 g	30 min	3.8 %
Boil	East Kent Goldings	50 g	10 min	3.8 %
Boil	Lublin (Lubelski)	50 g	5 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	11.5 g	Fermentis
Safale T-58	Ale	Dry	11.5 g	---

Notes

- Brzeczka 06.05.2025
Mech irlandzki 15min
Cukier 10min
May 6, 2025, 8:16 AM