

#18 Blond

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **22**
- SRM **4.2**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **25 %/h**
- Boil size **34.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **34.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.7 kg (81.4%)	76 %	4
Sugar	Sugar, Table (Sucrose)	0.65 kg (9.3%)	95 %	2
Grain	Bestmalz Carmel Pils	0.35 kg (5%)	71 %	5
Grain	Strzegom Pszeniczny	0.3 kg (4.3%)	79 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	12.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Slant	140 ml	Fermentis

Notes

- Zacieranie 90 min - 65 - 64 C
Przed gotowaniem 35 L - 12 Blg
Po przelaniu do fermentora 25,1 L - 16,2 Blg
Zadane 7 łyżkami (niezbyt czubatymi) 1 dniowej gęstwy BE-256 w 21 C

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

start fermentacji w 20-21 C
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