

blond

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **5.7**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **31.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (35.1%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (35.1%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.5 kg (8.8%)	75 %	30
Grain	Pszeniczny	0.5 kg (8.8%)	85 %	4
Grain	Viking Melanoidynowy	0.2 kg (3.5%)	75 %	60
Sugar	Cukier kandyzowany	0.5 kg (8.8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Sybilla	50 g	5 min	3.6 %
Aroma (end of boil)	Mandarina Bavaria	50 g	1 min	10 %
Boil	Marynka	15 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	20 g	Mangrove Jack's