

Blonde Abbey

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **4.7**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (73.5%)	81 %	4
Grain	Pszeniczny	1 kg (14.7%)	85 %	4
Grain	Carabelge	0.5 kg (7.4%)	80 %	30
Sugar	Miód wielokwiatowy	0.3 kg (4.4%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	15 g	60 min	14 %
Boil	Azacca	15 g	30 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja / Mangrove Jack's M47 Belgian Abbey	Ale	Liquid	20 ml	Fermentum Mobile

Notes

- Na podstawie receptury pana Dominika Murawy - piwo „Naturalna Blondynka”, 3. msc. na WKPD 2017
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Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.