

## Blondynka #3 - Belgijskie Blond Ale - Browar na Wyżynie

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **22**
- SRM **4.8**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **26.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

### Fermentables

| Type  | Name                    | Amount         | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | pilzneński Soufflet     | 4.5 kg (81.8%) | 80 %  | 4   |
| Grain | Biscuit® Castle Malting | 0.25 kg (4.5%) | 77 %  | 50  |
| Grain | pszeniczny Soufflet     | 0.25 kg (4.5%) | 80 %  | 5   |
| Sugar | glukoza                 | 0.5 kg (9.1%)  | 100 % | 0   |

### Hops

| Use for             | Name                             | Amount | Time    | Alpha acid |
|---------------------|----------------------------------|--------|---------|------------|
| First Wort          | lunga (Polishhops) - granulát    | 10 g   | 100 min | 10 %       |
| Boil                | Lubelski (Polishhops) - granulát | 25 g   | 20 min  | 5 %        |
| Aroma (end of boil) | Lubelski (Polishhops) - granulát | 25 g   | 5 min   | 5 %        |

### Yeasts

| Name                                    | Type | Form  | Amount | Laboratory       |
|-----------------------------------------|------|-------|--------|------------------|
| FM27 Artefakty trapiistów (5 pokolenie) | Ale  | Slant | 400 ml | Fermentum Mobile |

## Extras

| Type        | Name                         | Amount | Use for | Time   |
|-------------|------------------------------|--------|---------|--------|
| Water Agent | chlorek wapnia               | 4 g    | Mash    | 70 min |
| Water Agent | gips                         | 4 g    | Mash    | 70 min |
| Water Agent | kwas fosforowy 75%<br>zacier | 3 g    | Mash    | 70 min |
| Fining      | mech irlandzki               | 3 g    | Boil    | 15 min |
| Other       | cukier                       | 500 g  | Boil    | 5 min  |
| Water Agent | chlorek cynku<br>roztwór     | 2 g    | Boil    | 0 min  |