

# BLOND

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **29**
- SRM **5.3**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 3.2 kg (79%)   | 80 %  | 4   |
| Grain | Pszeniczny           | 0.5 kg (12.3%) | 85 %  | 4   |
| Grain | Biscuit Malt         | 0.1 kg (2.5%)  | 79 %  | 45  |
| Grain | Weyermann - Carapils | 0.1 kg (2.5%)  | 78 %  | 4   |
| Sugar | Brown Sugar, Light   | 0.15 kg (3.7%) | 100 % | 16  |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Marynka PH 2019    | 20 g   | 60 min | 8.7 %      |
| Aroma (end of boil) | Lubelski PH 2019   | 20 g   | 3 min  | 5 %        |
| Aroma (end of boil) | East Kent Goldings | 10 g   | 3 min  | 5.1 %      |

## Yeasts

| Name                                    | Type | Form   | Amount | Laboratory |
|---|------|--------|--------|------------|
| Omega Yeast<br>OYL-024 Belgian Ale<br>A | Ale  | Liquid | 100 ml | Omega      |

## Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Water Agent | chlorek wapnia | 4 g    | Mash    | 60 min |
| Water Agent | gips           | 2 g    | Mash    | 60 min |
| Fining      | whirflock      | 1 g    | Boil    | 5 min  |