

Blonde Ale

- Gravity **15.7 BLG**
- ABV ---
- IBU **19**
- SRM **7.6**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.3 kg (76.8%)	80 %	4
Grain	Cara Blonde - Castle Malting	0.4 kg (7.1%)	78 %	20
Grain	Biscuit Malt	0.3 kg (5.4%)	79 %	45
Grain	Aromatic Malt	0.1 kg (1.8%)	78 %	51
Sugar	Candi Sugar, Clear	0.5 kg (8.9%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Marynka	20 g	10 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	11 g	Mangrove Jack's