belgijska blondyneczka

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **13**
- SRM **4.4**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **74 C**, Time **25 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **25 min** at **74C**
- Keep mash **5 min** at **77C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg *(58.8%)*	80 %	4
Grain	Pszeniczny	2.4 kg *(35.3%)*	85 %	4
Grain	Płatki owsiane	0.4 kg *(5.9%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	40 g	70 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
belgian trapix B19	Ale	Dry	10 g	bulldog