Blondi ale

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **13**
- SRM **16.6**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg *(50.5%)*	81 %	4
Grain	Pszeniczny	1 kg *(20.2%)*	85 %	4
Grain	Strzegom Karmel 30	0.5 kg *(10.1%)*	75 %	30
Sugar	Cukier kandyzowany	0.2 kg *(4%)*	--- %	---
Grain	Strzegom Karmel 300	0.5 kg *(10.1%)*	70 %	299
Grain	Rice, Flaked	0.25 kg *(5.1%)*	70 %	2

Hops

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

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	0.7 ml	Fermentum Mobile