

## Blonde II Trapistów

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **4.3**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **70 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **17.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **77C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount         | Yield  | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Pilzneński         | 4.5 kg (82.6%) | 81 %   | 4   |
| Grain | Strzegom Wiedeński | 0.3 kg (5.5%)  | 79 %   | 10  |
| Grain | Carahell           | 0.3 kg (5.5%)  | 77 %   | 26  |
| Sugar | Candi Sugar, Clear | 0.35 kg (6.4%) | 78.3 % | 2   |

### Hops

| Use for             | Name                | Amount | Time   | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil                | Hallertau Tradition | 30 g   | 65 min | 6.3 %      |
| Aroma (end of boil) | Hallertau Tradition | 30 g   | 5 min  | 6.3 %      |

### Yeasts

| Name                     | Type | Form   | Amount | Laboratory       |
|--------------------------|------|--------|--------|------------------|
| FM27 Artefakty trapistów | Ale  | Liquid | 250 ml | Fermentum Mobile |

### Extras

| Type  | Name   | Amount | Use for | Time  |
|-------|--------|--------|---------|-------|
| Spice | curaco | 7 g    | Boil    | 5 min |

|       |                      |      |      |       |
|-------|----------------------|------|------|-------|
| Spice | skórka słodkiej pom. | 10 g | Boil | 5 min |
|-------|----------------------|------|------|-------|