Naturalna Blondynka

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **4.7**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.454 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg *(76.9%)*	82 %	4
Grain	Viking Wheat Malt	1 kg *(15.4%)*	83 %	5
Grain	Carabelge	0.5 kg *(7.7%)*	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	15 g	60 min	14 %
Aroma (end of boil)	Azacca	15 g	30 min	14 %

Extras

Type	Name	Amount	Use for	Time
Flavor	miód	300 g	Boil	3 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.