

Pierwszy Blondas

- Gravity **15.7 BLG**
- ABV ---
- IBU **29**
- SRM **8.5**
- Style **Blonde 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 **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malt	5 kg (87%)	--- %	7
Grain	Abbey Castle	0.25 kg (4.3%)	80 %	45
Grain	Cara Blonde - Castle Malting	0.25 kg (4.3%)	78 %	20
Grain	Weyermann - Carapils	0.25 kg (4.3%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	14 g	60 min	7 %
Boil	Galaxy	10 g	60 min	15 %
Boil	Lublin (Lubelski)	25 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3522 Belgian Ardennes	Ale	Dry	11 g	Wyeast Labs