

## Belgian Blond (zibi)

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **3.4**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.2 liter(s)**

### Steps

- Temp **54 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16.7 liter(s)** of strike water to **59.6C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **20 min** at **62C**
- Keep mash **50 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.7 kg (84.7%)	81 %	4
Grain	Briess - Carapils Malt	0.45 kg (8.1%)	74 %	3
Grain	Pszeniczny	0.4 kg (7.2%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	110 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33 gęstwa	Ale	Slant	300 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Cukier kandyzowany	500 g	Boil	50 min