

# Belgijska Blondynka - ZIBI

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **39**
- SRM **4.8**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **45 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **45 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	9 kg (79.6%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (4.4%)	75 %	30
Grain	Pszeniczny	1 kg (8.8%)	85 %	4
Sugar	cukier kandyzowany biały	0.8 kg (7.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	5 min	4 %
Dry Hop	East Kent Goldings	50 g	3 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fm 26	Ale	Liquid	35 ml	FERMENTUM MOBILE

## Extras

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

Type	Name	Amount	Use for	Time
Flavor	gozdzik	4 g	Boil	10 min
Flavor	orange just	500 g	Secondary	10 day(s)