

# Belgijskie Blondynki

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **5.8**
- Style **Belgian Blond 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 **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale Malt | 4.2 kg (70%) | 80 %  | 5   |
| Grain | Viking Pszeniczny    | 1.2 kg (20%) | 81 %  | 5   |
| Grain | Castle Biscuit Malt  | 0.6 kg (10%) | 79 %  | 50  |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Amarillo | 20 g   | 60 min | 8.4 %      |
| Boil    | Amarillo | 20 g   | 30 min | 8.4 %      |
| Boil    | Amarillo | 10 g   | 10 min | 8.4 %      |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory       |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 30 ml  | Fermentum Mobile |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 7 g    | Boil    | 15 min |