

# blądyn

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **6.4**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **24.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 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 **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **59.7C**
- 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 **1 min** at **78C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (35.7%)	80 %	4.5
Grain	Biscuit Malt	1 kg (17.9%)	79 %	45
Grain	Strzegom Wiedeński	1 kg (17.9%)	79 %	10
Grain	Pszeniczny	0.5 kg (8.9%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.9%)	85 %	3
Sugar	cukier kandyzowany	0.6 kg (10.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	70 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	---