

## blond

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **39**
- SRM **5.5**
- 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 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (40%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (26.7%)	79 %	10
Grain	Carahell	0.5 kg (6.7%)	77 %	26
Grain	Weyermann - Carapils	0.5 kg (6.7%)	78 %	4
Grain	Pszeniczny	1 kg (13.3%)	85 %	4
Sugar	Miód	0.5 kg (6.7%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	50 g	5 min	3.6 %
Boil	Mandarina Bavaria	50 g	3 min	10 %
Boil	Magnum	30 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Belgian Fruit & Spicy	Ale	Dry	20 g	Gozdawa