

# Blond Tremor

- Gravity **15 BLG**
- ABV ---
- IBU **26**
- SRM **5.8**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann Pilzieński	5 kg (83.3%)	81 %	3
Grain	Strzegom Wiedeński	0.5 kg (8.3%)	79 %	9
Grain	Biscuit Malt	0.5 kg (8.3%)	79 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dana	15 g	60 min	10.8 %
Boil	Saaz	25 g	20 min	4 %
Boil	Smaragd	25 g	10 min	3.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis S-33	Ale	Dry	17 g	---