

# Blondi

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **19**
- SRM **4.4**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **56 C**, Time **10 min**
- Temp **63 C**, Time **15 min**
- Temp **67 C**, Time **40 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **56C**
- Keep mash **15 min** at **63C**
- Keep mash **40 min** at **67C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (57.1%)	81 %	3
Grain	Maris Otter Crisp	1 kg (28.6%)	83 %	6
Grain	Torrified Wheat Pszenica prazona	0.5 kg (14.3%)	--- %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ultra	18 g	40 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M41 Belgian Ale	Ale	Dry	7 g	Mangrove Jack's