

BLONDYNECZKA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **23**
- SRM **7.1**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **15.3 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 **60 C**, Time **20 min**
- Temp **67 C**, Time **30 min**
- Temp **73 C**, Time **20 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **20 min** at **60C**
- Keep mash **30 min** at **67C**
- Keep mash **20 min** at **73C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|----------------|-------|-----|
| Grain | Mild Malt | 1 kg (28.6%) | 80 % | 8 |
| Grain | Castle Malting - Pilsneński | 1 kg (28.6%) | 80 % | 3 |
| Grain | Monachijski | 1 kg (28.6%) | 80 % | 25 |
| Adjunct | Pszenica niestodowana | 0.5 kg (14.3%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Sybilla | 15 g | 60 min | 5 % |
| Boil | Puławski | 15 g | 50 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 17 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|-----------|----------|
| Fining | mech irlandzki | 2 g | Boil | 15 min |
| Fining | beer finings | 8 g | Secondary | 3 day(s) |