

Blondynka #2 - Belgijskie Blond Ale - Browar na Wyżynie

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **25**
- SRM **4.2**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | pilzneński Soufflet | 2.5 kg (47.6%) | 80 % | 4 |
| Grain | pale ale Viking Malt | 2 kg (38.1%) | 80 % | 6 |
| Grain | pszeniczny Castle Malting | 0.25 kg (4.8%) | 83 % | 5 |
| Sugar | cukier | 0.5 kg (9.5%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------------------|--------|---------|------------|
| First Wort | lunga (Polishhops) - granulát | 15 g | 100 min | 10 % |
| Boil | Lubelski (Polishhops) - granulát | 20 g | 20 min | 2.6 % |
| Aroma (end of boil) | Lubelski (Polishhops) - granulát | 40 g | 5 min | 2.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--|-----|-------|--------|------------------|
| FM27 Artefakty trapistów (2 pokolenie) | Ale | Slant | 400 ml | Fermentum Mobile |
|--|-----|-------|--------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------------------------|--------|---------|--------|
| Water Agent | chlorek wapnia | 4 g | Mash | 70 min |
| Water Agent | gips | 4 g | Mash | 70 min |
| Water Agent | kwas fosforowy 75% zacier | 5 g | Mash | 70 min |
| Water Agent | kwas fosforowy 75% wysładzanie | 2 g | Mash | 70 min |
| Other | cukier | 500 g | Boil | 5 min |
| Fining | mech irlandzki | 2 g | Boil | 15 min |
| Water Agent | siarczan cynku roztwór | 2 g | Boil | 0 min |

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=0PL291P>
 Ca+2 Mg+2 Na+ Cl- SO4-2 HCO
 59.5 0.0 131.0 75.7 92.6 0.049
 Mash pH: 5.20
 SO42-/Cl- ratio: 1.2 Balanced
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