

# Blondynka

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **24**
- SRM **5.9**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9.1 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **6.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.48 kg (59.7%)	81 %	4
Grain	Monachijski	0.4 kg (16.1%)	80 %	16
Grain	Weyermann - Carapils	0.16 kg (6.5%)	78 %	4
Grain	Pszeniczny	0.16 kg (6.5%)	85 %	4
Grain	Biscuit Malt	0.08 kg (3.2%)	79 %	45
Sugar	Dememera Sugar	0.2 kg (8.1%)	100 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	8 g	60 min	10 %
Boil	Lublin (Lubelski)	4 g	30 min	4 %
Boil	Lublin (Lubelski)	4 g	10 min	4 %

## Notes

- Cukier wrzucony 10 minut przed końcem gotowania.  
*Jul 18, 2017, 2:31 AM*