

## #8 Blond

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **22**
- SRM **3.8**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **26.1 liter(s)**

### Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **60 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **15.2 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **30 min** at **60C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słodownia Strzegom - pilzneński	4 kg (84.2%)	80 %	3
Sugar	Sugar, Table (Sucrose)	0.4 kg (8.4%)	100 %	1
Grain	Briess - Carapils Malt	0.25 kg (5.3%)	74 %	2
Grain	Biscuit Malt	0.1 kg (2.1%)	79 %	60

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11 g	Fermentis

### Notes

- 20 l 17 blg przed dodaniem cukru  
18 blg 16,2 l po wystudzeniu  
dolane 2 l wody do 16 blg

po 7 dniach burzliwej ok. 5blg  
po 14 dniach cichej ok. 5 blg  
drożdże T-58  
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