

## 89. Blondynka

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **24**
- SRM **4.2**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	6 kg (82.2%)	80.5 %	2
Grain	Briess - Wheat Malt, White	0.5 kg (6.8%)	85 %	5
Grain	Briess - Aromatic Malt	0.3 kg (4.1%)	77 %	39
Sugar	Candi Sugar, Clear	0.5 kg (6.8%)	100 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	23 g	60 min	11 %
Boil	Tradition	20 g	10 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP540 - Abbey IV Ale Yeast	Ale	Liquid	1200 ml	White Labs