

# Belgijska blondyna

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **18**
- SRM **6**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

| Type  | Name                                      | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 4.4 kg (61.1%) | 80 %  | 4   |
| Grain | Słód cookie                               | 0.4 kg (5.6%)  | 75 %  | 25  |
| Grain | Strzegom Wiedeński                        | 1.7 kg (23.6%) | 79 %  | 10  |
| Grain | Słód zakwaszający                         | 0.15 kg (2.1%) | 75 %  | 7   |
| Grain | Słód krótki                               | 0.15 kg (2.1%) | 75 %  | 7   |
| Grain | Briess - Pale Ale Malt                    | 0.4 kg (5.6%)  | 80 %  | 7   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Saaz (Czech Republic) | 30 g   | 60 min | 4.5 %      |
| Boil                | Saaz (Czech Republic) | 20 g   | 30 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g   | 0 min  | 4.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 22 g   | Fermentis  |

## Notes

- Woda saguaro plus 7,5 g NaCl na 30 litrów wody, zacieranie 69 st  
*Oct 1, 2023, 8:18 PM*