

Belgijska Blondynka - ZIBI

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **39**
- SRM **4.8**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **45 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **45 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 9 kg (79.6%) | 80 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (4.4%) | 75 % | 30 |
| Grain | Pszeniczny | 1 kg (8.8%) | 85 % | 4 |
| Sugar | cukier kandyzowany biały | 0.8 kg (7.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 25 g | 5 min | 4 % |
| Dry Hop | East Kent Goldings | 50 g | 3 day(s) | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|--------|--------|------------------|
| fm 26 | Ale | Liquid | 35 ml | FERMENTUM MOBILE |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|-----------|-----------|
| Flavor | gozdzik | 4 g | Boil | 10 min |
| Flavor | orange just | 500 g | Secondary | 10 day(s) |