

# Blond

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **15**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **25.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **31.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **35.3 liter(s)**

## Steps

- Temp **72 C**, Time **1 min**
- Temp **65 C**, Time **40 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **27.8 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **1 min** at **72C**
- Keep mash **30 min** at **73C**
- Keep mash **2 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 7.5 kg (100%) | 80 %  | 4   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Cascade PL | 30 g   | 60 min | 5.2 %      |
| Boil    | Cascade PL | 20 g   | 10 min | 5.2 %      |

## Yeasts

| Name                       | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| Gozdawa - Pure Ale Yeast 7 | Ale  | Dry  | 11 g   | Gozdawa    |