

# blond karp

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- Gravity **16.4 BLG**
- ABV ---
- IBU **23**
- SRM **5.1**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (92.6%)	--- %	4
Grain	Bestmalz Caramel Pils	0.4 kg (7.4%)	--- %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilot	20 g	60 min	7.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	5 min	4.5 %
Aroma (end of boil)	Kazbek	25 g	5 min	4.5 %
Dry Hop	Kazbek	25 g	5 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew S-33	Ale	Dry	11 g	---