

## Blonde #21

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **17**
- SRM **5.5**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **20.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **50 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (69%)	81 %	5
Grain	Viking Wheat Malt	1 kg (13.8%)	83 %	5
Grain	Weyermann wiedeński	0.5 kg (6.9%)	80 %	8
Grain	Biscuit Malt	0.25 kg (3.4%)	79 %	45
Sugar	cukier kandyzowany jasny	0.5 kg (6.9%)	100 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	25 g	60 min	5 %
Boil	Marynka	25 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	100 ml	Fermentum Mobile