

Blonde

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **21**
- SRM **5.4**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **66 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **15 min** at **66C**
- Keep mash **45 min** at **72C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 3.2 kg (83.1%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg (5.2%) | 78 % | 4 |
| Grain | Biscuit Malt | 0.2 kg (5.2%) | 79 % | 45 |
| Sugar | Candi Sugar, Clear | 0.25 kg (6.5%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil | lunga | 15 g | 30 min | 11 % |
| Whirlpool | Saaz (Czech Republic) | 30 g | 1 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M47 Belgian Abbey | Ale | Dry | 11 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Water Agent | gips | 2 g | Mash | 60 min |

| | | | | |
|-------------|----------------|-----|------|--------|
| Water Agent | chlorek wapnia | 2 g | Mash | 60 min |
| Fining | whirflock | 2 g | Boil | 5 min |