

# 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