

Blonde Abbey

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **4.7**
- 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 **3.4 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (73.5%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (14.7%) | 85 % | 4 |
| Grain | Carabelge | 0.5 kg (7.4%) | 80 % | 30 |
| Sugar | Miód wielokwiatowy | 0.3 kg (4.4%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Azacca | 15 g | 60 min | 14 % |
| Boil | Azacca | 15 g | 30 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|--------|--------|------------------|
| FM25 Klasztorna medytacja / Mangrove Jack's M47 Belgian Abbey | Ale | Liquid | 20 ml | Fermentum Mobile |

Notes

- Na podstawie receptury pana Dominika Murawy - piwo „Naturalna Blondynka”, 3. msc. na WKPD 2017
Mar 7, 2022, 10:29 PM

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.