

## Blonde Ale (TODO)

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **4.1**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (83.3%)	80 %	4
Sugar	cukier	0.5 kg (9.3%)	100 %	1
Grain	Pszeniczny	0.2 kg (3.7%)	85 %	4
Grain	Carahell	0.2 kg (3.7%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	30 g	60 min	6.9 %

### Notes

- <https://byo.com/article/belgian-blond-style-profile/>

Parametry:

Ekstrakt początkowy: 9,5 - 13,25 Plato

Goryczka: 15 - 28 IBU

Ekstrakt końcowy: 2 - 3,25 Plato

Barwa: 3 - 6 SRM (6 - 12 EBC)

Zawartość alkoholu (vol.): 3.8 - 5.5%

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