

# Blondi

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **18**
- SRM **5.7**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (72.7%)	81 %	5
Grain	Weyermann pszeniczny jasny	0.7 kg (12.7%)	80 %	6
Grain	Weyermann - Carapils	0.4 kg (7.3%)	78 %	4
Grain	Abbey Castle	0.4 kg (7.3%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	Saaz (USA)	20 g	10 min	3.75 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	30 ml	Fermentum Mobile