

Blondyna

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **18**
- SRM **5.1**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **0 %**
- Size with trub loss **16 liter(s)**
- Boil time **100 min**
- Evaporation rate **1 %/h**
- Boil size **17.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **52 C**, Time **1 min**
- Temp **63 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **1 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **80C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **17.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (75%)	81 %	4
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4
Grain	Weyermann - Carapils	0.25 kg (6.3%)	78 %	4
Grain	Abbey Malt Weyermann	0.25 kg (6.3%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	Saaz (Czech Republic)	15 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	50 ml	Fermentum Mobile

Notes

- <https://wkpd.waw.pl/receptury-belgian-blond-2/>

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

Po zakończeniu gotowania schłodzić brzecznię do temp. 21 C i zadać drożdże Fermentum Mobile 21 (przygotować wcześniej starter w/g instrukcji na stronie producenta). Fermentacja w temp. 21-24 C do zakończenia pracy drożdży - powinno pozostać 2,5% cukru.

Butelkowanie z dodatkiem sacharozy 4g/0,5l.

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