

## Blondyna V.2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **3.4**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.7 kg (82.5%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (8.8%)	81 %	6
Adjunct	Płatki ryżowe	0.5 kg (8.8%)	70 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Boil	Citra	10 g	15 min	12 %
Boil	Amarillo	10 g	15 min	9.5 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	11.5 g	---