

Blondynek 2.0

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **20**
- SRM **6**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.7 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **10.3 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **65C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|-----------------|-------|-----|
| Grain | Pilzneński | 2.4 kg (65.4%) | 81 % | 4 |
| Grain | Pszeniczny | 0.67 kg (18.3%) | 85 % | 4 |
| Sugar | cukier | 0.25 kg (6.8%) | 100 % | 0 |
| Grain | CHÂTEAU BISCUIT | 0.35 kg (9.5%) | 77 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Hallertau Blanc | 10 g | 60 min | 11 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 13 g | 10 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|----------|------------|
| WLP550 - Belgian Ale Yeast | Ale | Liquid | 26.67 ml | --- |