

## Blondynek 2.0

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- 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	---