

# Blondynka #1 - Belgijskie Blond Ale - Browar na Wyżynie

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **24**
- SRM **4.9**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzński Viking Malt	4.5 kg (85.7%)	80 %	5
Grain	pszeniczny Viking Malt	0.25 kg (4.8%)	81 %	5
Grain	wiedeński Viking Malt	0.25 kg (4.8%)	79 %	11
Sugar	cukier	0.25 kg (4.8%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga (PL) - granulát	10 g	60 min	12.5 %
Boil	Puławski (PL) - granulát	15 g	20 min	8.9 %
Whirlpool	Puławski (PL) - granulát	15 g	10 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM25 Klasztorna medytacj	Ale	Slant	500 ml	---
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### Extras

Type	Name	Amount	Use for	Time
Other	cukier	250 g	Boil	5 min
Fining	mech irlandzki	5 g	Boil	15 min