

Blondynka

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **30**
- SRM **7.4**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pilzneński | 6 kg (66.7%) | 81 % | 4 |
| Grain | Vienna Malt | 1 kg (11.1%) | 78 % | 8 |
| Grain | Weyermann pszeniczny jasny | 1 kg (11.1%) | 80 % | 6 |
| Grain | Abbey Malt Weyermann | 1 kg (11.1%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Marynka | 30 g | 70 min | 10 % |
| Boil | Marynka | 30 g | 10 min | 10 % |
| Dry Hop | Marynka | 40 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|--------|--------|------------------|
| FM28 Habit opata | Ale | Liquid | 11 ml | Fermentum Mobile |