

# Blondynka

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **28**
- SRM **4.7**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Polznenski	5 kg (90.9%)	100 %	4.5
Grain	Monachijski	0.5 kg (9.1%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	40 g	60 min	6.2 %
Boil	Sybill	35 g	5 min	6.9 %
Aroma (end of boil)	Sybilla	5 g	5 min	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us5	Ale	Dry	11.5 g	---