

# Legalna blondynka

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **23**
- SRM **5.3**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **52 C**, Time **1 min**
- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **1 min** at **52C**
- Keep mash **60 min** at **62C**
- Keep mash **1 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	IREKS Pilszeński	3 kg (75%)	80.5 %	4
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4
Grain	Weyermann - Carapils	0.25 kg (6.3%)	78 %	4
Grain	Biscuit Malt	0.25 kg (6.3%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka Polish Hops 2018	20 g	60 min	7.4 %
Aroma (end of boil)	Lubelski Polish Hops 2018	15 g	10 min	2.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	800 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min