

# Naturalna Blondynka 3

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **27**
- SRM **7.2**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.5 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (72.5%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (14.5%)	81 %	6
Grain	Special B Malt	0.15 kg (2.2%)	65.2 %	315
Sugar	Candi Sugar, Clear	0.75 kg (10.9%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	15 g	60 min	13.3 %
Boil	Zula	15 g	30 min	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Slant	300 ml	Fermentum Mobile