

Blonde solara 2025

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **6.4**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **1.5 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **40 C**, Time **10 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **8.3 liter(s)** of strike water to **46.7C**
- Add grains
- Keep mash **10 min** at **40C**
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **31.4 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (69%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (15.3%)	80 %	10
Sugar	Brown Sugar, Light	1 kg (15.3%)	100 %	16
Grain	Strzegom Czekoladowy ciemny	0.02 kg (0.3%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Izabella	15 g	0 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
2 pokolenia suchy po blonde	Ale	Liquid	200 ml	Fermentum Mobile