I'm Blond. Beer Blond

- Gravity **14 BLG**
- ABV **---**
- IBU **15**
- SRM **3.5**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **30 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Weyerman	3.5 kg *(100%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	30 g	60 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
YS216	Ale	Liquid	100 ml	Yeast Side Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Wirflock	2 g	Boil	5 min