

## #8 Blond

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **22**
- SRM **3.8**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **26.1 liter(s)**

### Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **60 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **15.2 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **30 min** at **60C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

### Fermentables

| Type  | Name                            | Amount         | Yield | EBC |
|-------|---------------------------------|----------------|-------|-----|
| Grain | Słodownia Strzegom - pilzneński | 4 kg (84.2%)   | 80 %  | 3   |
| Sugar | Sugar, Table (Sucrose)          | 0.4 kg (8.4%)  | 100 % | 1   |
| Grain | Briess - Carapils Malt          | 0.25 kg (5.3%) | 74 %  | 2   |
| Grain | Biscuit Malt                    | 0.1 kg (2.1%)  | 79 %  | 60  |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 20 g   | 60 min | 8.8 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g   | 10 min | 4 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew T-58 | Ale  | Dry  | 11 g   | Fermentis  |

### Notes

- 20 l 17 blg przed dodaniem cukru  
18 blg 16,2 l po wystudzeniu  
dolane 2 l wody do 16 blg

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

po 7 dniach burzliwej ok. 5blg  
po 14 dniach cichej ok. 5 blg  
drożdże T-58  
*Jul 5, 2018, 6:58 PM*