

# Belgian Blond Ale korona

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **5.1**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **57 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **63.2C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (64%)	80 %	3.8
Grain	BESTMALZ - Best Heidelberg Wheat Malt	1 kg (16%)	82 %	3
Grain	Strzegom Wiedeński	1 kg (16%)	79 %	10
Grain	Biscuit Malt	0.25 kg (4%)	79 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lublin (Lubelski)	50 g	1 min	4 %
Boil	Marynka	50 g	30 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Wheat	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	miód	30 g	Mash	10 min
Fining	mech irlandzki	3 g	Boil	20 min