

# Belgijska blondyna

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **18**
- SRM **6**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4.4 kg (61.1%)	80 %	4
Grain	Słód cookie	0.4 kg (5.6%)	75 %	25
Grain	Strzegom Wiedeński	1.7 kg (23.6%)	79 %	10
Grain	Słód zakwaszający	0.15 kg (2.1%)	75 %	7
Grain	Słód krótki	0.15 kg (2.1%)	75 %	7
Grain	Briess - Pale Ale Malt	0.4 kg (5.6%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	30 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	22 g	Fermentis

## Notes

- Woda saguaro plus 7,5 g NaCl na 30 litrów wody, zacieranie 69 st  
*Oct 1, 2023, 8:18 PM*