

# belgijska blondyneczka

---

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **13**
- SRM **4.4**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **74 C**, Time **25 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **25 min** at **74C**
- Keep mash **5 min** at **77C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (58.8%)   | 80 %  | 4   |
| Grain | Pszeniczny          | 2.4 kg (35.3%) | 85 %  | 4   |
| Grain | Płatki owsiane      | 0.4 kg (5.9%)  | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 40 g   | 70 min | 3.5 %      |

## Yeasts

| Name               | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| belgian trapix B19 | Ale  | Dry  | 10 g   | bulldog    |