

belgijska blondynka

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **22**
- SRM **6.2**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|---------------|--------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 5 kg (79.4%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (7.9%) | 85 % | 4 |
| Grain | Aroma CastleMalting | 0.2 kg (3.2%) | 78 % | 100 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.6%) | 80 % | 6 |
| Sugar | Candi Sugar, Clear | 0.5 kg (7.9%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 30 g | 60 min | 5.1 % |
| Boil | East Kent Goldings | 30 g | 15 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Slant | 200 ml | Fermentum Mobile |