

Blonde

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU ---
- SRM **4.9**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (76.9%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (19.2%)	79 %	10
Grain	Biscuit Malt	0.2 kg (3.8%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Marynka	30 g	70 min	10 %
Mash	Saaz (Czech Republic)	15 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP550 - Belgian Ale Yeast	Ale	Liquid	125 ml	White Labs