

# Blondi

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **21**
- SRM **6.2**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (73.5%)	81 %	4
Grain	Carabelge	0.3 kg (8.8%)	80 %	30
Grain	Biscuit Malt	0.2 kg (5.9%)	79 %	45
Sugar	Cukier kandyzowany biały	0.2 kg (5.9%)	--- %	---
Grain	Weyermann - Carapils	0.2 kg (5.9%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	29 g	30 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	5 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	2 g	Boil	15 min