

# Blondyna z Belgii

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **19**
- SRM **5.5**
- 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 **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **57 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **63.2C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (61.5%)	81 %	4
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4
Grain	Castlemalting ABBEY	0.5 kg (7.7%)	78 %	40
Sugar	Cukier kandyzowany	0.5 kg (7.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %
Boil	Saaz (Czech Republic)	25 g	15 min	4.5 %
Boil	Oktawia	10 g	15 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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BELGIAN TRIPEL M31 Mangrove Jack's	Ale	Dry	10 g	Mangrove Jack's
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### Extras

Type	Name	Amount	Use for	Time
Flavor	cukier kandyzowany	500 g	Boil	10 min
Fining	Mech irlandzki	4 g	Boil	10 min