

Blondynka - Belgian Blond

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **27**
- SRM **5.8**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **80C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **18.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (66.7%)	81 %	4
Grain	Weyermann pszeniczny jasny	1 kg (22.2%)	80 %	6
Grain	Weyermann - Carapils	0.25 kg (5.6%)	78 %	4
Grain	Abbey Malt Weyermann	0.25 kg (5.6%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Styrian Golding	30 g	10 min	2.8 %
Boil	Pacifica (NZ)	30 g	60 min	5.4 %