

I'm Blond. Beer Blond

- Gravity **14 BLG**
- ABV ---
- IBU **15**
- SRM **3.5**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **30 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Pilzneński Weyerman | 3.5 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Lubelski | 30 g | 60 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|--------|--------|-----------------|
| YS216 | Ale | Liquid | 100 ml | Yeast Side Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|-------|
| Fining | Wirflock | 2 g | Boil | 5 min |