

smoked blondie

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **32**
- SRM **5.3**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **71 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **71C**
- Keep mash **10 min** at **77C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (74.1%)	81 %	6
Grain	Smoked Malt	0.25 kg (6.2%)	80 %	18
Grain	Rice, Flaked	0.4 kg (9.9%)	70 %	2
Grain	Oats, Flaked	0.4 kg (9.9%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %
Dry Hop	Styrian Bobek	45 g	0 day(s)	5.9 %
Dry Hop	Lublin (Lubelski)	25 g	0 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	tabletka	2 g	Boil	10 min