

#18 Blond

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **22**
- SRM **4.2**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **25 %/h**
- Boil size **34.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **34.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5.7 kg (81.4%) | 76 % | 4 |
| Sugar | Sugar, Table (Sucrose) | 0.65 kg (9.3%) | 95 % | 2 |
| Grain | Bestmalz Carmel Pils | 0.35 kg (5%) | 71 % | 5 |
| Grain | Strzegom Pszeniczny | 0.3 kg (4.3%) | 79 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 12.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| Fermentis Safbrew BE-256 | Ale | Slant | 140 ml | Fermentis |

Notes

- Zacieranie 90 min - 65 - 64 C
Przed gotowaniem 35 L - 12 Blg
Po przelaniu do fermentora 25,1 L - 16,2 Blg
Zadane 7 łyżkami (niezbyt czubatymi) 1 dniowej gęstwy BE-256 w 21 C

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

start fermentacji w 20-21 C
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