

#2 - Blondynka

- Gravity **22.2 BLG**
- ABV ---
- IBU **29**
- SRM **6.5**
- 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 **70 min**
- Evaporation rate **15 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Premium Pilsner Malt	5 kg (82%)	80 %	2
Grain	Weyermann - Abbey Malt	0.3 kg (4.9%)	75 %	45
Grain	Weyermann - Carabelge	0.3 kg (4.9%)	74 %	32
Sugar	Candi Sugar, Clear	0.5 kg (8.2%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mount Hood	20 g	60 min	5.7 %
Boil	Mount Hood	11 g	25 min	5.7 %
Boil	Sterling	11 g	25 min	7.8 %
Aroma (end of boil)	Sterling	18 g	10 min	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min

Notes

- Cukier kandyzowany rozpuszczony w około 3 litrach gotowanej brzezki (odebranej na 3 min przed końcem gotowania), roztwór dodany z powrotem do kadzi na 2 minuty przed końcem gotowania
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