

# Bald'n'Blonde Pride

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **31**
- SRM **11.2**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **45.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **65 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **65 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **30.1 liter(s)** of **76C** water or to achieve **45.3 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount        | Yield  | EBC |
|-------|-------------------|---------------|--------|-----|
| Grain | Maris Otter Crisp | 7 kg (92.1%)  | 83 %   | 6   |
| Grain | Special B Malt    | 0.6 kg (7.9%) | 65.2 % | 315 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 30 g   | 60 min | 11 %       |
| Boil    | Perle | 40 g   | 15 min | 7 %        |

## Yeasts

| Name                  | Type | Form   | Amount | Laboratory       |
|-----------------------|------|--------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale  | Liquid | 40 ml  | Fermentum Mobile |