

# BLOND 1

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **20**
- SRM **5.8**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount        | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Castle Malting - Pils        | 6 kg (88.2%)  | 80 %  | 4   |
| Grain | Castlemalting - Biscuit malt | 0.5 kg (7.4%) | 77 %  | 45  |
| Sugar | Cukier Kandyzowany Jasny     | 0.3 kg (4.4%) | 98 %  | 1   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 50 g   | 60 min | 4.4 %      |

## Yeasts

| Name               | Type | Form  | Amount | Laboratory       |
|--------------------|------|-------|--------|------------------|
| FM20 Białe Walonki | Ale  | Slant | 200 ml | Fermentum Mobile |

## Extras

| Type   | Name                    | Amount | Use for | Time   |
|--------|-------------------------|--------|---------|--------|
| Flavor | Pieprz Guinea - Aframon | 4 g    | Boil    | 10 min |
| Flavor | trawa cytrynowa         | 20 g   | Boil    | 10 min |

|             |            |     |          |     |
|-------------|------------|-----|----------|-----|
| Water Agent | witamina C | 4 g | Bottling | --- |
|-------------|------------|-----|----------|-----|

## Notes

- Woda RO modyfikowana do wartości w PPM  
Ca-50  
Mg-5  
Na-30  
Cl-90  
S04-50  
HCO3-35  
*May 24, 2022, 5:30 PM*
- Cukier na 10 min, gotowania  
*Jun 20, 2023, 9:12 AM*