

# BLOND 1

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- 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	---
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## 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*