

# BLOND

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **29**
- SRM **5.3**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.2 kg (79%)	80 %	4
Grain	Pszeniczny	0.5 kg (12.3%)	85 %	4
Grain	Biscuit Malt	0.1 kg (2.5%)	79 %	45
Grain	Weyermann - Carapils	0.1 kg (2.5%)	78 %	4
Sugar	Brown Sugar, Light	0.15 kg (3.7%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PH 2019	20 g	60 min	8.7 %
Aroma (end of boil)	Lubelski PH 2019	20 g	3 min	5 %
Aroma (end of boil)	East Kent Goldings	10 g	3 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Omega Yeast OYL-024 Belgian Ale A	Ale	Liquid	100 ml	Omega

## Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	4 g	Mash	60 min
Water Agent	gips	2 g	Mash	60 min
Fining	whirflock	1 g	Boil	5 min