

BLONDALE

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **20**
- SRM **10.2**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------------|----------------|--------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 2.5 kg (38.5%) | 80 % | 5 |
| Grain | Pszeniczny | 2 kg (30.8%) | 85 % | 4 |
| Grain | Aroma CastleMalting | 0.5 kg (7.7%) | 78 % | 100 |
| Grain | Melanoiden Malt | 0.2 kg (3.1%) | 80 % | 39 |
| Sugar | Candi Sugar, Clear | 0.5 kg (7.7%) | 78.3 % | 2 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 0.3 kg (4.6%) | 70 % | 40 |
| Liquid Extract | Miód pomarańczowy | 0.5 kg (7.7%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 30 g | 60 min | 7.4 % |