

## Blonde Ale (TODO)

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **4.1**
- Style **Blonde 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (83.3%) | 80 %  | 4   |
| Sugar | cukier              | 0.5 kg (9.3%)  | 100 % | 1   |
| Grain | Pszeniczny          | 0.2 kg (3.7%)  | 85 %  | 4   |
| Grain | Carahell            | 0.2 kg (3.7%)  | 77 %  | 26  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | marynka | 30 g   | 60 min | 6.9 %      |

### Notes

- <https://byo.com/article/belgian-blond-style-profile/>

Parametry:

Ekstrakt początkowy: 9,5 - 13,25 Plato

Goryczka: 15 - 28 IBU

Ekstrakt końcowy: 2 - 3,25 Plato

Barwa: 3 - 6 SRM (6 - 12 EBC)

Zawartość alkoholu (vol.): 3.8 - 5.5%

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