

## Blonde II

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **3.8**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **70 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **17.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **77C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (82.6%)	81 %	4
Grain	Strzegom Wiedeński	0.3 kg (5.5%)	79 %	10
Grain	Weyermann - Carapils	0.3 kg (5.5%)	78 %	4
Sugar	Candi Sugar, Clear	0.35 kg (6.4%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	30 g	65 min	3.6 %
Aroma (end of boil)	Styrian Golding	20 g	5 min	3.6 %
Aroma (end of boil)	Styrian Golding	30 g	0 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3522 Belgian Ardennes	Ale	Liquid	250 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	6 g	Boil	5 min