

Blonde IV

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **19**
- SRM **4.8**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **70 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **70C**
- Keep mash **5 min** at **77C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (80.4%)	81 %	4
Grain	Biscuit Malt	0.5 kg (8.9%)	79 %	45
Grain	Pszeniczny	0.6 kg (10.7%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	40 g	65 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	250 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	8 g	Boil	10 min