

# Blonde Tremor

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **28**
- SRM **7.6**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (80%)	80 %	4
Grain	Strzegom Pale Ale	1 kg (13.3%)	79 %	6
Sugar	Cukier Kandyzowany - Jasny	0.5 kg (6.7%)	79 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz	25 g	10 min	4 %
Boil	Hallertauer Taurus	25 g	30 min	15.8 %
Dry Hop	Smaragd	25 g	7 day(s)	3.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	5 min