

# Blondi

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **18**
- SRM **5.7**
- 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 **100 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt   | 4 kg (72.7%)   | 81 %  | 5   |
| Grain | Weyermann pszeniczny jasny | 0.7 kg (12.7%) | 80 %  | 6   |
| Grain | Weyermann - Carapils       | 0.4 kg (7.3%)  | 78 %  | 4   |
| Grain | Abbey Castle               | 0.4 kg (7.3%)  | 80 %  | 45  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 30 g   | 60 min | 5.1 %      |
| Boil    | Saaz (USA)         | 20 g   | 10 min | 3.75 %     |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale  | Liquid | 30 ml  | Fermentum Mobile |