

# Blondi

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1 kg (16.7%)	83 %	5
Grain	Viking Pilsner malt	4.5 kg (75%)	82 %	4
Grain	Carabelge	0.5 kg (8.3%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	15 g	60 min	14 %
Boil	Azacca	15 g	30 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM 58	Ale	Dry	11.5 g	---