

Blondi

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **28**
- SRM **3.3**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	2.5 kg (58.1%)	81 %	4
Grain	Pilznieński	1.3 kg (30.2%)	81 %	4
Grain	Słód pszeniczny Bestmalz	0.5 kg (11.6%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	10 g	70 min	10 %
Aroma (end of boil)	Cascade	30 g	30 min	6 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Sorachi Ace	30 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Mash	10 min
Water Agent	chlorek wapnia	3 g	Mash	70 min
Water Agent	gips	4 g	Mash	70 min
Fining	Liquid Finings MG	10 g	Secondary	2 day(s)