

# Blondyneczka

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **22**
- SRM **6**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (71.4%)	80 %	4
Grain	Carabelge	0.2 kg (3.2%)	80 %	30
Grain	Weyermann - Caraamber	0.3 kg (4.8%)	75 %	65
Grain	Pszeniczny	1.3 kg (20.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings (UK)	20 g	60 min	5.1 %
Boil	Fuggles (UK)	20 g	60 min	5.9 %
Boil	Saaz (Czech Republic)	15 g	10 min	2.95 %