

# Blondynka

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **5.2**
- Style **Blonde 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 **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **73 C**, Time **60 min**
- Temp **78 C**, Time **30 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **60 min** at **73C**
- Keep mash **30 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3 kg (56.6%)	78 %	6
Grain	Biscuit Malt	0.3 kg (5.7%)	79 %	45
Grain	Castle Malting - Pilsneński 6-rzędowy	2 kg (37.7%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	30 min	4.5 %
Aroma (end of boil)	Citra	15 g	25 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	10 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Spice	coriander	10 g	Boil	10 min