

Blondynka

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **20**
- SRM **5.6**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (82.2%)	81 %	4
Grain	Vienna Malt	0.5 kg (6.8%)	78 %	8
Grain	Weyermann pszeniczny jasny	0.5 kg (6.8%)	80 %	6
Grain	Abbey Malt Weyermann	0.3 kg (4.1%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	70 min	10 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %
Dry Hop	Marynka	10 g	7 day(s)	10 %
Dry Hop	Lublin (Lubelski)	10 g	7 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	5 ml	Fermentum Mobile