

# Blondynka

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **30**
- SRM **7.4**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

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

## Mash step by step

- Heat up **27 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (66.7%)	81 %	4
Grain	Vienna Malt	1 kg (11.1%)	78 %	8
Grain	Weyermann pszeniczny jasny	1 kg (11.1%)	80 %	6
Grain	Abbey Malt Weyermann	1 kg (11.1%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	70 min	10 %
Boil	Marynka	30 g	10 min	10 %
Dry Hop	Marynka	40 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM28 Habit opata	Ale	Liquid	11 ml	Fermentum Mobile