

Hoppy Blond

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **3.6**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|--------|-----|
| Grain | Pilzneński | 6 kg (92.3%) | 81 % | 4 |
| Sugar | Candi Sugar, Clear | 0.5 kg (7.7%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | lunga | 25 g | 60 min | 11.5 % |
| Boil | Puławski | 20 g | 20 min | 8.9 % |
| Boil | Puławski | 25 g | 12 min | 8.9 % |
| Boil | Puławski | 35 g | 0 min | 8.9 % |
| Dry Hop | Zula | 200 g | 3 day(s) | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|---------|------------|
| WLP550 - Belgian Ale Yeast | Ale | Liquid | 1500 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|--------|
| Fining | Whirlfloc-T | 2.5 g | Boil | 10 min |

| | | | | |
|-------------|------------------|-----|------|--------|
| Water Agent | Calcium Chloride | 5 g | Mash | 60 min |
| Water Agent | Lactic Acid | 5 g | Mash | 60 min |