

# Luk - Złoty Blond

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **21**
- SRM **5.2**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Viking Pilzneński | 4.7 kg (73.4%) | 80 %  | 4   |
| Grain | Viking Pszeniczny | 0.6 kg (9.4%)  | 82 %  | 5   |
| Grain | Viking Wiedeński  | 0.5 kg (7.8%)  | 79 %  | 9   |
| Grain | Viking Cookie     | 0.3 kg (4.7%)  | 72 %  | 50  |
| Sugar | Cukier            | 0.3 kg (4.7%)  | 78 %  | 1   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Marynka  | 28 g   | 60 min | 8 %        |
| Boil    | Lubelski | 15 g   | 20 min | 3 %        |

## Yeasts

| Name                                  | Type | Form | Amount | Laboratory |
|---------------------------------------|------|------|--------|------------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Ale  | Dry  | 10 g   | Gozdawa    |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g    | Boil    | 20 min |