

# Naturalna Blondynka

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **4.7**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.454 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (76.9%)  | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 1 kg (15.4%)  | 83 %  | 5   |
| Grain | Carabelge           | 0.5 kg (7.7%) | 80 %  | 30  |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Azacca | 15 g   | 60 min | 14 %       |
| Aroma (end of boil) | Azacca | 15 g   | 30 min | 14 %       |

## Extras

| Type   | Name | Amount | Use for | Time  |
|--------|------|--------|---------|-------|
| Flavor | miód | 300 g  | Boil    | 3 min |