

V Blond

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **26**
- SRM **4.3**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.8 kg (71.6%)	80.5 %	2
Grain	Chit Malt	1 kg (14.9%)	50 %	2
Grain	Briess - Bonlander Munich Malt	0.6 kg (9%)	78 %	20
Sugar	Candi Sugar, Clear	0.3 kg (4.5%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	50 g	50 min	4 %
Boil	Tettnang	25 g	30 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
s33	Ale	Dry	23 g	---

Notes

- Woda Wapń Ca 75 ppm
Mg Magnez 20 ppm
Na sól 70 ppm
Cl Chlorki 65 ppm

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

So 4 Siarczana 40 ppm
Hco3 dwuwęglany 60 ppm

10 min przed końcem whirlflock

Fermentacja

17 C 4 dni

18 C 4 dni

20 C 12 dni

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