

Blondynka #2 - Belgijskie Blond Ale - Browar na Wyżynie

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **25**
- SRM **4.2**
- 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 **15 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński Soufflet	2.5 kg (47.6%)	80 %	4
Grain	pale ale Viking Malt	2 kg (38.1%)	80 %	6
Grain	pszeniczny Castle Malting	0.25 kg (4.8%)	83 %	5
Sugar	cukier	0.5 kg (9.5%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga (Polishhops) - granulát	15 g	100 min	10 %
Boil	Lubelski (Polishhops) - granulát	20 g	20 min	2.6 %
Aroma (end of boil)	Lubelski (Polishhops) - granulát	40 g	5 min	2.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM27 Artefakty trapistów (2 pokolenie)	Ale	Slant	400 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	4 g	Mash	70 min
Water Agent	gips	4 g	Mash	70 min
Water Agent	kwas fosforowy 75% zacier	5 g	Mash	70 min
Water Agent	kwas fosforowy 75% wysładzanie	2 g	Mash	70 min
Other	cukier	500 g	Boil	5 min
Fining	mech irlandzki	2 g	Boil	15 min
Water Agent	siarczan cynku roztwór	2 g	Boil	0 min

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=0PL291P>
 Ca+2 Mg+2 Na+ Cl- SO4-2 HCO
 59.5 0.0 131.0 75.7 92.6 0.049
 Mash pH: 5.20
 SO42-/Cl- ratio: 1.2 Balanced
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