

# 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