

Belgijska Blondynka - ZIBI

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU ---
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **54 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **20 min** at **62C**
- Keep mash **50 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (76.9%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4
Sugar	cukier kandyzowany biały	0.5 kg (7.7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	0 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity	Ale	Liquid	20 ml	Wyeast Labs