

# Belgijskie Blondynki

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **5.8**
- Style **Belgian Blond 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 **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale Malt	4.2 kg (70%)	80 %	5
Grain	Viking Pszeniczny	1.2 kg (20%)	81 %	5
Grain	Castle Biscuit Malt	0.6 kg (10%)	79 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	8.4 %
Boil	Amarillo	20 g	30 min	8.4 %
Boil	Amarillo	10 g	10 min	8.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	7 g	Boil	15 min