

# BLONDALE

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **20**
- SRM **10.2**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	2.5 kg (38.5%)	80 %	5
Grain	Pszeniczny	2 kg (30.8%)	85 %	4
Grain	Aroma CastleMalting	0.5 kg (7.7%)	78 %	100
Grain	Melanoiden Malt	0.2 kg (3.1%)	80 %	39
Sugar	Candi Sugar, Clear	0.5 kg (7.7%)	78.3 %	2
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.3 kg (4.6%)	70 %	40
Liquid Extract	Miód pomarańczowy	0.5 kg (7.7%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7.4 %