

# Blondi Belgijka

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **4.4**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **10.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **12.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (60%)	80 %	5
Grain	Dekstrynowy	0.5 kg (20%)	72 %	10
Grain	Oats, Malted	0.25 kg (10%)	80 %	2
Grain	Weyermann - Carapils	0.25 kg (10%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	25 g	30 min	4.5 %
Aroma (end of boil)	Hallertau	20 g	10 min	4.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Muscovado	50 g	Boil	10 min
Flavor	Cukier kandyzowany	50 g	Boil	10 min