

Blondyneczka 2

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **27**
- SRM **6.7**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **16 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 0.9 kg (23.1%) | 80 % | 4 |
| Grain | Simpsons - Maris Otter | 1 kg (25.6%) | 81 % | 6 |
| Grain | Pszeniczny | 1 kg (25.6%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (25.6%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | saphire | 15 g | 50 min | 3.9 % |
| Boil | opal | 15 g | 50 min | 8.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M41 Belgian Ale | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|---------|--------|
| Flavor | cukier | 10 g | Boil | 30 min |