

# BLONDYNECZKA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **23**
- SRM **7.1**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **15.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **60 C**, Time **20 min**
- Temp **67 C**, Time **30 min**
- Temp **73 C**, Time **20 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **20 min** at **60C**
- Keep mash **30 min** at **67C**
- Keep mash **20 min** at **73C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mild Malt	1 kg (28.6%)	80 %	8
Grain	Castle Malting - Pilsneński	1 kg (28.6%)	80 %	3
Grain	Monachijski	1 kg (28.6%)	80 %	25
Adjunct	Pszenica niestodowana	0.5 kg (14.3%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	15 g	60 min	5 %
Boil	Puławski	15 g	50 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	17 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	2 g	Boil	15 min
Fining	beer finings	8 g	Secondary	3 day(s)