

Blondynka #3 - Belgijskie Blond Ale - Browar na Wyżynie

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **22**
- SRM **4.8**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | pilzneński Soufflet | 4.5 kg (81.8%) | 80 % | 4 |
| Grain | Biscuit® Castle Maltng | 0.25 kg (4.5%) | 77 % | 50 |
| Grain | pszeniczny Soufflet | 0.25 kg (4.5%) | 80 % | 5 |
| Sugar | glukoza | 0.5 kg (9.1%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------------------|--------|---------|------------|
| First Wort | lunga (Polishhops) - granulát | 10 g | 100 min | 10 % |
| Boil | Lubelski (Polishhops) - granulát | 25 g | 20 min | 5 % |
| Aroma (end of boil) | Lubelski (Polishhops) - granulát | 25 g | 5 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|-------|--------|------------------|
| FM27 Artefakty trapistów (5 pokolenie) | Ale | Slant | 400 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------------------|--------|---------|--------|
| Water Agent | chlorek wapnia | 4 g | Mash | 70 min |
| Water Agent | gips | 4 g | Mash | 70 min |
| Water Agent | kwasy fosforowy 75% zacier | 3 g | Mash | 70 min |
| Fining | mech irlandzki | 3 g | Boil | 15 min |
| Other | cukier | 500 g | Boil | 5 min |
| Water Agent | chlorek cynku roztwór | 2 g | Boil | 0 min |