

Naturalna blondynka

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **29**
- SRM **5.2**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (73.5%)	81 %	4
Grain	Pszeniczny	1 kg (14.7%)	85 %	4
Grain	Carabelge	0.5 kg (7.4%)	80 %	30
Liquid Extract	Honey	0.3 kg (4.4%)	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	15 g	50 min	14 %
Boil	Azacca	15 g	20 min	14 %