

smoked blondie

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **32**
- SRM **5.3**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **71 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **71C**
- Keep mash **10 min** at **77C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 3 kg (74.1%) | 81 % | 6 |
| Grain | Smoked Malt | 0.25 kg (6.2%) | 80 % | 18 |
| Grain | Rice, Flaked | 0.4 kg (9.9%) | 70 % | 2 |
| Grain | Oats, Flaked | 0.4 kg (9.9%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 20 g | 30 min | 4 % |
| Boil | Lublin (Lubelski) | 20 g | 15 min | 4 % |
| Dry Hop | Styrian Bobek | 45 g | 0 day(s) | 5.9 % |
| Dry Hop | Lublin (Lubelski) | 25 g | 0 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | tabletka | 2 g | Boil | 10 min |