

# Blonde solara 2023

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **21**
- SRM **7.3**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **21.7 liter(s)**

## Steps

- Temp **66 C**, Time **55 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **55 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **24.9 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Pilzneński          | 5 kg (74.6%)  | 81 %  | 4   |
| Grain | Strzegom Wiedeński  | 1 kg (14.9%)  | 80 %  | 10  |
| Sugar | Candi Sugar, Clear  | 0.5 kg (7.5%) | 80 %  | 2   |
| Grain | Strzegom Karmel 300 | 0.2 kg (3%)   | 70 %  | 299 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Citra  | 25 g   | 60 min | 11 %       |
| Boil    | Tomsky | 10 g   | 0 min  | 3.4 %      |

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale  | Liquid | 200 ml | Fermentum Mobile |