Belgijski Blondyn v 2.0

- Gravity **14.3 BLG**
- ABV **---**
- IBU **40**
- SRM **5**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.3 kg *(64.7%)*	80 %	4
Grain	Strzegom Pszeniczny	1.1 kg *(21.6%)*	81 %	6
Grain	Castle Malting cara clair	0.7 kg *(13.7%)*	80 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	9 %
Boil	Marynka	20 g	30 min	9 %
Aroma (end of boil)	Marynka	20 g	10 min	8 %
Aroma (end of boil)	Marynka	25 g	5 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile