

# Blondi

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **28**
- SRM **6.7**
- 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 **30.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **25.3 liter(s)**

## Steps

- Temp **57 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **64.4C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (64.8%)	82 %	4
Grain	Carabelge	1 kg (13%)	80 %	30
Grain	Vienna Malt	1 kg (13%)	78 %	8
Grain	Biscuit Malt	0.22 kg (2.8%)	79 %	45
Sugar	cukier kandyzowany	0.5 kg (6.5%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	70 g	60 min	5.1 %
Whirlpool	East Kent Goldings	20 g	---	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	10 g	Gozdawa