

# Blondi Belgijka

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **4.4**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **10.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **12.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (60%)  | 80 %  | 5   |
| Grain | Dekstrynowy          | 0.5 kg (20%)  | 72 %  | 10  |
| Grain | Oats, Malted         | 0.25 kg (10%) | 80 %  | 2   |
| Grain | Weyermann - Carapils | 0.25 kg (10%) | 78 %  | 4   |

## Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Fuggles   | 25 g   | 30 min | 4.5 %      |
| Aroma (end of boil) | Hallertau | 20 g   | 10 min | 4.5 %      |

## Yeasts

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

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                    |      |      |        |
|--------|--------------------|------|------|--------|
| Flavor | Muscovado          | 50 g | Boil | 10 min |
| Flavor | Cukier kandyzowany | 50 g | Boil | 10 min |