

#68 Belgian Blond

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **15**
- SRM **4.5**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **30 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **30 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (79.4%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (15.9%) | 79 % | 10 |
| Sugar | Cukier kandyzowany biały | 0.3 kg (4.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Hallertau Spalt Select | 50 g | 50 min | 3.4 % |
| Aroma (end of boil) | Hallertau Mittelfruh | 50 g | 0 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|--------|--------|------------------|
| Fermentum mobile 26 | Ale | Liquid | 200 ml | Fermentum mobile |

Notes

- Cukier - belgijskie kandyzowany biały 0.3 kg
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