

## #80 Belgian & Brett Blonde

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **31**
- SRM **4.9**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3.4 kg (75.7%)	81 %	4
Grain	Pszeniczny	0.57 kg (12.7%)	85 %	4
Grain	Weyermann - Carapils	0.26 kg (5.8%)	78 %	4
Grain	Abbey Malt Weyermann	0.26 kg (5.8%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertau blanc	25 g	40 min	8 %
Aroma (end of boil)	Hallertau Blanc	50 g	5 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Klasztorna medytacja	Ale	Liquid	900 ml	FM

### Extras

Type	Name	Amount	Use for	Time
Spice	Pożywka i klar	0.88 g	Boil	5 min

### Notes

- Warzenie 17.01.21  
BLG: 14,8  
BLG końcowe: 3,53  
Odfermentowanie: 76,1  
Fermentacja dzień po dniu: (temp na sterowniku)  
1. 17,5 (dzień zadania drożdży - 18.01 w temp 16)  
2. 18,5 - godz. 16 temp 17,4; godz. 23 temp 18,7  
3. 19,5 - godz. 10:30 temp 19,1; godz 16:30 temp 19,2  
4. 20 - 20:45 godz temp 20  
5. 20,5

6. 21  
7+. pokój

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