

# Belgian Blond 16,0 Blg

- Gravity **15.7 BLG**
- ABV ---
- IBU **29**
- SRM **4.8**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **25.6 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.3 kg (81.9%)	80 %	4
Grain	Biscuit Malt	0.3 kg (5.7%)	79 %	45
Grain	Weyermann - Carapils	0.15 kg (2.9%)	78 %	4
Sugar	cukier baily	0.5 kg (9.5%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	45 min	9.6 %
Boil	Marynka	20 g	30 min	9.6 %
Boil	Hallertau	30 g	10 min	4.5 %

## Yeasts

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