

# Belgian Blond

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **15**
- SRM **10.1**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **60 C**, Time **40 min**
- Temp **72 C**, Time **50 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **40 min** at **60C**
- Keep mash **50 min** at **72C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (86.2%)	80 %	4
Grain	Weyermann - Carapils	0.4 kg (6.9%)	78 %	4
Grain	Caraaroma	0.2 kg (3.4%)	78 %	400
Grain	Biscuit Malt	0.2 kg (3.4%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	70 min	6.5 %
Boil	Lublin (Lubelski)	20 g	10 min	2.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Cukier	0.4 g	Boil	10 min