

# Belgian Blond

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **9.8**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **50 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **50 min** at **62C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (87.7%)	80 %	5
Grain	Biscuit Malt	0.2 kg (3.5%)	79 %	45
Sugar	Candi Sugar, Amber	0.5 kg (8.8%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	30 g	60 min	4 %
Boil	Marynka	15 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP545 - Belgian Strong Ale Yeast	Ale	Culture	100 g	White Labs