

Belgian Blond

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **22**
- SRM **5.7**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **66 C**, Time **45 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Vienna Malt | 2.6 kg (88.1%) | 78 % | 8 |
| Sugar | Sugar, Table (Sucrose) | 0.35 kg (11.9%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 30 g | 25 min | 5.5 % |

Yeasts

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