

# Belgian Blond Ale 15

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **21**
- SRM **5.5**
- Style **American Amber 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 **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **8.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.65 kg (93%)	81 %	4
Grain	Biscuit Malt	0.1 kg (3.5%)	79 %	45
Grain	caramel aromatic	0.1 kg (3.5%)	78 %	51

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	10 g	50 min	7.6 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5.1 g	---