

# 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 **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.3 kg (93%)	81 %	4
Grain	Biscuit Malt	0.2 kg (3.5%)	79 %	45
Grain	caramel aromatic	0.2 kg (3.5%)	78 %	51

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	20 g	50 min	7.6 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %

## Notes

- Słód Pilzneński 4,3kg  
Słód Caramel 30 0,4kg  
Słód cookie 0,2kg  
Słód caramel aromatic 0,1kg

Chmiel Lubelski 30g  
brewers gold 20  
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