

BELGIAN BLOND ALE

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **27**
- SRM **5.9**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsen 2RS	4.5 kg (65.2%)	82 %	4
Grain	Castle Malting - Château Munich light	1 kg (14.5%)	81 %	15
Grain	Castle Malting - Château Wheat Blanc	0.5 kg (7.2%)	80 %	5
Grain	Castle Malting - Château Biscuit®	0.4 kg (5.8%)	74 %	50
Sugar	Dry Demerara	0.5 kg (7.2%)	95 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	35 g	60 min	8 %
Aroma (end of boil)	Styrian Golding	30 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	50 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	0.25 g	Boil	10 min