

Belgian blond ale

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **21**
- SRM **5.4**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 2.4 kg (70%) | 81 % | 4 |
| Grain | Pszeniczny | 0.4 kg (11.7%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.35 kg (10.2%) | 79 % | 16 |
| Grain | Abbey Malt Weyermann | 0.2 kg (5.8%) | 75 % | 45 |
| Sugar | Cukier | 0.08 kg (2.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 12.4 % |
| Boil | Styrian Golding | 10 g | 20 min | 2.3 % |
| Boil | Styrian Golding | 9 g | 0 min | 2.3 % |