

# belgian blonde

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **17**
- SRM **6.9**
- Style **Belgian Blond 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 **3.2 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale    | 3.5 kg (58.8%) | 79 %   | 6   |
| Grain | Żytni                | 1.2 kg (20.2%) | 85 %   | 8   |
| Grain | Carabelge            | 0.25 kg (4.2%) | 80 %   | 30  |
| Grain | Abbey Malt Weyermann | 0.25 kg (4.2%) | 75 %   | 45  |
| Grain | słód cookie          | 0.25 kg (4.2%) | 75 %   | 40  |
| Sugar | Candi Sugar, Clear   | 0.5 kg (8.4%)  | 78.3 % | 2   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Lunga   | 10 g   | 60 min | 10 %       |
| Boil                | Marynka | 20 g   | 15 min | 7.3 %      |
| Aroma (end of boil) | Marynka | 20 g   | 0 min  | 7.3 %      |

## Yeasts

| Name               | Type  | Form  | Amount | Laboratory       |
|--------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 100 ml | Fermentum Mobile |