

## #?? Belgian Blonde

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **26**
- SRM **6.4**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.95 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **17 liter(s)**

### Steps

- Temp **52 C**, Time **5 min**
- Temp **64 C**, Time **35 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **12.7 liter(s)** of strike water to **57.4C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **35 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **18.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep Ale	2 kg (43.5%)	78 %	6.5
Grain	Strzegom Pilzneński	2 kg (43.5%)	80 %	4
Grain	Abbey Castle	0.3 kg (6.5%)	80 %	45
Sugar	Cukier	0.3 kg (6.5%)	95 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	50 min	5.6 %
Boil	Sybilla	30 g	5 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Slant	150 ml	Fermentum Mobile