

# Belgian Blonde Ale

- Gravity **16.5 BLG**
- ABV ---
- IBU **22**
- SRM **6.7**
- 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 **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

## Steps

- Temp **54 C**, Time **20 min**
- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **58.8C**
- Add grains
- Keep mash **20 min** at **54C**
- Keep mash **20 min** at **62C**
- Keep mash **50 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Cara Blonde - Castle Malting	0.5 kg (9.9%)	78 %	20
Grain	Pilzński	3.5 kg (69.3%)	81 %	4
Grain	Biscuit Malt	0.25 kg (5%)	79 %	45
Sugar	Candi Sugar, Clear	0.7 kg (13.9%)	78.3 %	2
Dry Extract	WES ekstrakt słodowy jasny	0.1 kg (2%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	25 g	70 min	5.4 %
Boil	Marynka	10 g	20 min	10.5 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Northeastern Abbey Yeast	Ale	Liquid	60 ml	The Yeast Bay
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### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min
Water Agent	Gips Piwowarski	10 g	Mash	---