

# belgijski blond ale

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **30**
- SRM **6.6**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (50%)	80 %	7
Grain	Pilzneński	2 kg (33.3%)	81 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (8.3%)	79 %	22
Grain	Carabelge	0.25 kg (4.2%)	80 %	30
Grain	Abbey Malt Weyermann	0.25 kg (4.2%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	15 g	50 min	20 %
Boil	Tradition	15 g	10 min	5.5 %
Aroma (end of boil)	Huell Melon	10 g	1 min	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis