

# Blond

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **25**
- SRM **5.8**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 2.5 kg (75.8%) | 80 %  | 4   |
| Grain | Pszeniczny           | 0.5 kg (15.2%) | 85 %  | 4   |
| Grain | Abbey Malt Weyermann | 0.3 kg (9.1%)  | 75 %  | 45  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Oktawia | 10 g   | 60 min | 9 %        |
| Boil                | Oktawia | 10 g   | 15 min | 9 %        |
| Aroma (end of boil) | Oktawia | 30 g   | 1 min  | 9 %        |