

# blond

- Gravity **17.5 BLG**
- ABV ---
- IBU **16**
- SRM **7.5**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **75C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński  | 5 kg (66.7%)  | 80 %  | 4   |
| Grain | Viking Pale Ale malt | 1 kg (13.3%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 0.5 kg (6.7%) | 85 %  | 4   |
| Grain | Biscuit Malt         | 0.5 kg (6.7%) | 79 %  | 45  |
| Sugar | cukier               | 0.5 kg (6.7%) | 100 % | 1   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Rakau (NZ) | 20 g   | 60 min | 9.5 %      |
| Boil    | Rakau (NZ) | 30 g   | 0 min  | 9.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| abbey be 256 | Ale  | Dry  | 11 g   | fermentis  |