

Blond No. 1

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **19**
- SRM **6**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (72.7%)	82 %	4
Sugar	Cukier	0.5 kg (9.1%)	--- %	---
Grain	Biscuit Malt	0.5 kg (9.1%)	79 %	45
Grain	Cara Blonde - Castle Malting	0.5 kg (9.1%)	78 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	60 min	5.4 %
Boil	Saaz (Czech Republic)	20 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11 g	Fermentis