

Kveik Belgian Blond Ale

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **26**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | CastleMalting - Pilsneński | 4 kg (62.5%) | 81 % | 3.5 |
| Grain | CastleMalting - Pale Ale | 1 kg (15.6%) | 80 % | 7 |
| Grain | CastleMalting - Cara Blonde | 0.5 kg (7.8%) | 78 % | 20 |
| Grain | CastleMalting - Biscuit | 0.3 kg (4.7%) | 79 % | 45 |
| Grain | Weyermann® - Carabelge | 0.1 kg (1.6%) | 80 % | 30 |
| Sugar | Candi Sugar, Clear | 0.5 kg (7.8%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 30 g | 70 min | 6.3 % |
| Boil | Saaz (Czech Republic) | 20 g | 30 min | 4.5 % |
| Aroma (end of boil) | Hallertau Tradition | 10 g | 5 min | 6.3 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale | Slant | 150 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|-------|
| Fining | Whirlfloc | 1.25 g | Boil | 5 min |