Belgian Blonde ale

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **23**
- SRM **6.4**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzneński Viking Malt 3,2-4,5	4 kg *(47.1%)*	80 %	4
Grain	Słód Wiedeński Strzegom 5-7,5 EBC	2 kg *(23.5%)*	79 %	6
Grain	Słód pszeniczny jasny 3,5-6 EBC	2 kg *(23.5%)*	82 %	5
Grain	Biscuit Malt	0.5 kg *(5.9%)*	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PL goryczkowy	20 g	60 min	9.5 %
Boil	Marynka PL goryczkowy	20 g	20 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	20 ml	Fermentum Mobile

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.