

Blonde

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **18**
- SRM **3.2**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **34.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **65 C**, Time **55 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **55 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **29.1 liter(s)** of **76C** water or to achieve **34.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pal ale	5 kg (90.9%)	80 %	4
Sugar	Candi Sugar, Clear	0.5 kg (9.1%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Tradition	10 g	60 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M41 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's