Belgian Blonde Ale 16

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **4.8**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.3 kg *(81.9%)*	81 %	4
Grain	Biscuit Malt	0.3 kg *(5.7%)*	79 %	45
Grain	Briess - Carapils Malt	0.15 kg *(2.9%)*	74 %	3
Sugar	Candi Sugar, Clear	0.5 kg *(9.5%)*	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Hallertau Tradition	15 g	60 min	5 %
Boil	Marynka	15 g	5 min	10 %
Boil	Hallertau Tradition	15 g	5 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Belgian Fruit & Spicy	Ale	Dry	20 g	Gozdawa

Notes

- Piwo piweczko
  Jun 23, 2021, 12:41 PM

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