

## Blonde/Chouffe

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **23**
- SRM **4**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **68 C**, Time **40 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **20.8 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **68C**
- Keep mash **5 min** at **77C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount        | Yield  | EBC |
|-------|------------------------------|---------------|--------|-----|
| Grain | Pilsner (2 Row) Bel          | 6 kg (85.7%)  | 79 %   | 3   |
| Grain | Strzegom Monachijski typ I   | 0.2 kg (2.9%) | 79 %   | 16  |
| Grain | Briess - 2 Row Carapils Malt | 0.3 kg (4.3%) | 75 %   | 3   |
| Sugar | Candi Sugar, Clear           | 0.5 kg (7.1%) | 78.3 % | 2   |

### Hops

| Use for   | Name                  | Amount | Time   | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil      | Saaz (Czech Republic) | 33 g   | 75 min | 3.4 %      |
| Boil      | Saaz (Czech Republic) | 20 g   | 20 min | 3.4 %      |
| Boil      | Styrian Golding       | 60 g   | 10 min | 3.6 %      |
| Whirlpool | Styrian Golding       | 30 g   | 10 min | 3.6 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                              |     |        |         |             |
|------------------------------|-----|--------|---------|-------------|
| Wyeast - Belgian<br>Ardennes | Ale | Liquid | 1100 ml | Wyeast Labs |
|------------------------------|-----|--------|---------|-------------|

### Extras

| Type  | Name     | Amount | Use for | Time  |
|-------|----------|--------|---------|-------|
| Spice | Kolendra | 8 g    | Boil    | 5 min |