

Belgian Blonde

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **27**
- SRM **4.5**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **33.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **57 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **62.3C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4.35 kg (69%)	81 %	4
Grain	Weyermann pszeniczny jasny	0.75 kg (11.9%)	80 %	4
Grain	Weyermann - Carapils	0.35 kg (5.6%)	78 %	4
Grain	Abbey Malt Weyermann	0.35 kg (5.6%)	75 %	45
Sugar	Cukier kandyzowany biały	0.5 kg (7.9%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	80 min	9.2 %
Boil	Sybilla	30 g	10 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM26 Belgijskie Pagórki	Ale	Slant	546.88 ml	arktos
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Notes

- cukier w 75 min gotowania
Jul 9, 2021, 8:07 PM