belgian blond

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **19**
- SRM **5.8**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **34 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	6 kg *(75%)*	80 %	4
Grain	Carabelge	1 kg *(12.5%)*	80 %	30
Grain	Słód pszeniczny jasny Weyermann	0.5 kg *(6.3%)*	60 %	4
Sugar	cukier kandyzowany	0.5 kg *(6.3%)*	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	70 g	60 min	3.6 %
Boil	Citra	30 g	1 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM 25	Ale	Slant	48 ml	FERMENTUM MOBILE

Extras

Type	Name	Amount	Use for	Time

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

Flavor	skórka pomarańczy	80 g	Boil	10 min
Spice	lukrecja	4.8 g	Boil	10 min
Spice	gożdzik	1 g	Boil	10 min