Belgian Blond

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **22**
- SRM **5.3**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg *(76.9%)*	82 %	4
Grain	Viking Wheat Malt	1 kg *(15.4%)*	83 %	5
Grain	Abbey Malt Weyermann	0.25 kg *(3.8%)*	75 %	45
Grain	Weyermann - Carapils	0.25 kg *(3.8%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	11 %
Boil	Puławski	15 g	15 min	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM28 Habit opata	Ale	Liquid	150 ml	Fermentum Mobile