Belgian Blond Ale

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **23**
- SRM **6.5**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński/ Pale ale	5 kg *(73.5%)*	80 %	4
Sugar	cukier kandyzowany	1 kg *(14.7%)*	--- %	---
Grain	Karmelowy Jasny 50 EBC	0.5 kg *(7.4%)*	75 %	50
Grain	Karmelowy Czerwony	0.3 kg *(4.4%)*	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant (CZ)	30 g	60 min	6.6 %
Boil	Premiant (CZ)	20 g	20 min	6.6 %
Aroma (end of boil)	Premiant (CZ)	10 g	0 min	6.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11 g	---

Extras

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

Type	Name	Amount	Use for	Time
Flavor	cukier kandyzowany	1000 g	Boil	20 min

Notes

- 40g chmiel Premiant (CZ) na cichą 7dni
  May 7, 2020, 10:59 PM