

# James Blond

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **24**
- SRM **6**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Cara Blonde - Castle Malting  | 0.7 kg (11.1%) | 78 %  | 20  |
| Grain | Biscuit Malt                  | 0.3 kg (4.8%)  | 79 %  | 45  |
| Grain | Słód pilzneński Castlemalting | 5 kg (79.4%)   | 81 %  | 4   |
| Sugar | cukier kandyzowany biały      | 0.3 kg (4.8%)  | 100 % | 0   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | styrian wolf       | 20 g   | 60 min | 11.1 %     |
| Boil    | East Kent Goldings | 20 g   | 10 min | 4.5 %      |

## Yeasts

| Name                    | Type | Form  | Amount | Laboratory       |
|-------------------------|------|-------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Slant | 150 ml | Fermentum Mobile |