

# Belgian Blond Ale

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **22**
- SRM **4.7**
- 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 **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5.3 kg (82.8%) | 80 %  | 4   |
| Grain | Pszeniczny          | 0.5 kg (7.8%)  | 85 %  | 4   |
| Grain | Cookie              | 0.3 kg (4.7%)  | 75 %  | 25  |
| Sugar | Brown Sugar, Light  | 0.3 kg (4.7%)  | 100 % | 16  |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Magnum          | 20 g   | 60 min | 12 %       |
| Boil    | Styrian Golding | 15 g   | 10 min | 3.6 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11 g   | Fermentis  |