

## #70 Belgian Blond Ale

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **23**
- SRM **4.7**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **5.3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **3 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **3 min** at **78C**
- Sparge using **-0.2 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.8 kg (80%)	81 %	4
Grain	Strzegom Monachijski typ I	0.25 kg (7.1%)	79 %	16
Grain	Castlemalting - Cara Clair	0.25 kg (7.1%)	78 %	4
Sugar	Candi Sugar, Clear	0.2 kg (5.7%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove M31	Ale	Dry	11.5 g	---