

be

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **14**
- SRM **5.1**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 4.5 kg (81.8%) | 82 %   | 4   |
| Sugar | Candi Sugar, Clear  | 0.5 kg (9.1%)  | 78.3 % | 2   |
| Grain | Carabelge           | 0.5 kg (9.1%)  | 80 %   | 30  |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 30 g   | 60 min | 4.5 %      |