

## belgian blond

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **20**
- SRM **5.9**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	6 kg (75%)	80 %	4
Grain	Carabelge	1 kg (12.5%)	80 %	30
Grain	Słód pszeniczny jasny Weyermann	0.5 kg (6.3%)	60 %	4
Sugar	Candi Sugar, Clear	0.5 kg (6.3%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	70 g	60 min	3.6 %
Boil	Citra	30 g	1 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM 25	Ale	Slant	48 ml	FERMENTUM MOBILE

### Extras

Type	Name	Amount	Use for	Time
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Flavor	skórka pomarańczy	80 g	Boil	10 min
Spice	lukrecja	4.8 g	Boil	10 min
Spice	goździk	1 g	Boil	10 min