

# Belgian Blond

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **25**
- SRM **6.2**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.8 kg (78.4%)	82 %	4
Grain	Cara Blonde - Castle Malting	0.25 kg (5.2%)	78 %	20
Grain	Biscuit Malt	0.25 kg (5.2%)	79 %	45
Grain	Château Arome	0.05 kg (1%)	80 %	96
Sugar	Candi Sugar, Clear	0.5 kg (10.3%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	3 %
Boil	East Kent Goldings	20 g	60 min	5.4 %
Aroma (end of boil)	East Kent Goldings	10 g	10 min	5.4 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	10 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM26 Belgijskie Pagórki	Ale	Slant	100 ml	Fermentum Mobile
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## Notes

- fermentacja -19-20  
po fermentacji schłodzić...  
średnio nagazować

...FM25 Klasztorna medytacja

#16

*Mar 13, 2018, 2:06 AM*