

Belgian Blond

- Gravity **15 BLG**
- ABV ---
- IBU **28**
- SRM **6.9**
- 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 **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.6 kg (75.4%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.2%) | 79 % | 16 |
| Grain | Abbey Castleuit Malt | 0.2 kg (3.3%) | 79 % | 45 |
| Grain | Carabelge | 0.3 kg (4.9%) | 80 % | 30 |
| Sugar | Cukier | 0.5 kg (8.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Brewers Gold | 30 g | 55 min | 7.6 % |
| Boil | Styrian Golding | 40 g | 15 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|------------------|-----|------|--------|
| Water Agent | Calcium Chloride | 5 g | Boil | 15 min |
|-------------|------------------|-----|------|--------|