

belgian blond

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **17**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (68.5%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (13.7%) | 79 % | 10 |
| Grain | Płatki pszeniczne | 0.5 kg (13.7%) | 85 % | 3 |
| Sugar | cukier kandyzowany | 0.15 kg (4.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|--------|------------|
| Boil | Spalt | 25 g | 25 min | 5.5 % |
| Whirlpool | Hallertau | 10 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Abbey II | Ale | Liquid | 200 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirflock | 0.5 g | Boil | 15 min |