

## Belgian blond

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **23**
- SRM **8.4**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 3 kg (60.6%)   | 80 %  | 4   |
| Grain | Strzegom Pale Ale          | 1 kg (20.2%)   | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (10.1%) | 79 %  | 16  |
| Grain | Special B Castle           | 0.05 kg (1%)   | 70 %  | 350 |
| Grain | Biscuit Malt               | 0.1 kg (2%)    | 79 %  | 45  |
| Grain | Słód pszeniczny Bestmalz   | 0.3 kg (6.1%)  | 82 %  | 5   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | East Kent Goldings    | 15 g   | 60 min | 5.1 %      |
| Boil    | Saaz (Czech Republic) | 15 g   | 30 min | 4.5 %      |
| Boil    | East Kent Goldings    | 15 g   | 10 min | 5.1 %      |

### Yeasts

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| fermentis t58 | Ale  | Dry  | 10 g   | ---        |

### Extras

| Type   | Name | Amount | Use for | Time   |
|--------|------|--------|---------|--------|
| Fining | mech | 5 g    | Boil    | 10 min |