

# Belgian Blond Ale

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **40**
- SRM **5.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilznejski	4 kg (69.6%)	90 %	3
Grain	Słód monachijski	1 kg (17.4%)	90 %	15
Grain	Słód pszeniczny	0.5 kg (8.7%)	90 %	4
Grain	Słód karmelowy	0.25 kg (4.3%)	90 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Magnum	25 g	45 min	11.5 %
Boil	Hallertauer Magnum	25 g	15 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	10 g	Gozdawa