

# belgian blond ale

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **19**
- SRM **6.2**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **17 liter(s)**

## Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (69.8%)	80 %	4
Grain	Pszeniczny	0.5 kg (11.6%)	85 %	4
Grain	Abbey Castle	0.3 kg (7%)	80 %	45
Sugar	Candi Sugar, Clear	0.5 kg (11.6%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	75 min	4 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	10 min	3.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity	Ale	Liquid	2000 ml	Wyeast Labs