

# Belgian Blond Ale

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **28**
- SRM **9.4**
- Style **Belgian Blond Ale**

## 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.8 kg (78.3%)	82 %	4
Grain	Strzegom Karmel 150	0.4 kg (6.5%)	75 %	150
Grain	Biscuit Malt	0.4 kg (6.5%)	79 %	45
Grain	Pszeniczny	0.4 kg (6.5%)	85 %	4
Sugar	Candi Sugar, Clear	0.13 kg (2.1%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	2.8 %
Boil	lunga	10 g	40 min	11 %
Boil	Magnum	10 g	45 min	13.4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	2.8 %
Dry Hop	Lublin (Lubelski)	20 g	10 day(s)	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	200 ml	Fermentum Mobile

## Notes

- BLG przed gotowaniem - 14  
*Feb 2, 2020, 8:45 PM*