

Belgian Blond Ale

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **20**
- SRM **4.9**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Pilzneński | 5 kg (83.3%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (16.7%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Hallertau Spalt Select | 50 g | 50 min | 4 % |
| Boil | Hallertauer Mittelfruh | 30 g | 0 min | 4.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|--------|--------|------------------|
| FM28 Habit opata | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------------------------|--------|---------|--------|
| Other | Belgijski biały cukier kandyzowany | 300 g | Boil | 10 min |