

# Belgian Blond Ale

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **17**
- SRM **4.2**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **57 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **62.3C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (30.9%)	80 %	6
Grain	Strzegom Pilzneński	2.4 kg (43.6%)	80 %	4
Grain	Viking Wheat Malt	0.7 kg (12.7%)	83 %	5
Grain	Weyermann - Carapils	0.2 kg (3.6%)	78 %	4
Sugar	Candi Sugar, Clear	0.5 kg (9.1%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	30 g	15 min	3.6 %
Boil	Galena	10 g	60 min	12 %