

Belgian Blond Ale

- 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 % |