

# Belgian Blond Ale

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **20**
- SRM **5.2**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **-0.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount        | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt              | 3 kg (84.5%)  | 82 %  | 4   |
| Grain | Weyermann - Carapils             | 0.2 kg (5.6%) | 78 %  | 4   |
| Grain | Castle Malting - Chateau Biscuit | 0.1 kg (2.8%) | 79 %  | 45  |
| Sugar | cukier kandyzowany biały         | 0.25 kg (7%)  | 100 % | 1   |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Marynka            | 15 g   | 60 min | 7 %        |
| Aroma (end of boil) | East Kent Goldings | 30 g   | 0 min  | 5.8 %      |

## Yeasts

| Name           | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safbrew BE-256 | Ale  | Dry  | 11 g   | Fermentis  |