

# Belgian blond ale

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **21**
- SRM **5.4**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.4 kg (70%)	81 %	4
Grain	Pszeniczny	0.4 kg (11.7%)	85 %	4
Grain	Strzegom Monachijski typ I	0.35 kg (10.2%)	79 %	16
Grain	Abbey Malt Weyermann	0.2 kg (5.8%)	75 %	45
Sugar	Cukier	0.08 kg (2.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	12.4 %
Boil	Styrian Golding	10 g	20 min	2.3 %
Boil	Styrian Golding	9 g	0 min	2.3 %