

# Belgian Blond Ale II

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **10**
- SRM **8.7**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (85.7%) | 80 %   | 4   |
| Grain | Special B Malt      | 0.25 kg (4.8%) | 65.2 % | 315 |
| Sugar | Candi Sugar, Clear  | 0.5 kg (9.5%)  | 78.3 % | 2   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Kohatu | 25 g   | 30 min | 5.3 %      |
| Aroma (end of boil) | Kohatu | 25 g   | 0 min  | 5.3 %      |

## Yeasts

| Name                    | Type | Form   | Amount  | Laboratory       |
|-------------------------|------|--------|---------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 1200 ml | Fermentum Mobile |
| Starter 1.2 L           |      |        |         |                  |