

# belgian blond ale z brzoskwinia

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **29**
- SRM **5.9**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.9 kg (46.8%)	80 %	9
Grain	Briess - Pilsen Malt	2.9 kg (46.8%)	80.5 %	3
Grain	Aromatic Malt	0.2 kg (3.2%)	78 %	50
Sugar	Candi Sugar, Clear	0.2 kg (3.2%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	60 min	6 %
Aroma (end of boil)	Cascade	50 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP500 - Trappist Ale Yeast	Ale	Liquid	2000 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	puree z brzoskwini	1000 g	Primary	7 day(s)