

# Belgian Blond Ale

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **25**
- SRM **4.7**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Weyermann	5.5 kg (72.4%)	80 %	4
Grain	Carapils Weyermann	0.5 kg (6.6%)	78 %	4
Grain	Wiedeński Weyermann	0.5 kg (6.6%)	79 %	8
Grain	Pszeniczny Jasny Viking Malt	0.5 kg (6.6%)	85 %	4
Grain	Biscuit	0.1 kg (1.3%)	79 %	50
Sugar	Cukier	0.5 kg (6.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	60 g	60 min	5.2 %
Boil	Saaz (Žatecki)	30 g	0 min	4.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	30 ml	Fermentum Mobile