

# Belgian Blonde

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **4.2**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (76.2%)	81 %	4
Grain	Pszeniczny	1 kg (19%)	85 %	4
Grain	Abbey Castle	0.25 kg (4.8%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	50 g	60 min	3.6 %
Boil	Styrian Golding	50 g	10 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	50 ml	Fermentum Mobile