

# Belgian Blonde

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **5.7**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **14.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pilzneński           | 2 kg (60.6%) | 81 %  | 4   |
| Grain | Abbey Castle         | 0.1 kg (3%)  | 80 %  | 45  |
| Sugar | cukier               | 0.1 kg (3%)  | 95 %  | 30  |
| Grain | Biscuit Malt         | 0.1 kg (3%)  | 79 %  | 45  |
| Grain | Viking Pale Ale malt | 1 kg (30.3%) | 80 %  | 5   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Magnum            | 10 g   | 60 min | 13.5 %     |
| Boil    | Lublin (Lubelski) | 25 g   | 1 min  | 4 %        |

## Yeasts

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| lalbrew abbey | Ale  | Dry  | 11 g   | ---        |