

# Belgian Blonde Ale 16

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **4.8**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.3 kg (81.9%)	81 %	4
Grain	Biscuit Malt	0.3 kg (5.7%)	79 %	45
Grain	Briess - Carapils Malt	0.15 kg (2.9%)	74 %	3
Sugar	Candi Sugar, Clear	0.5 kg (9.5%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Hallertau Tradition	15 g	60 min	5 %
Boil	Marynka	15 g	5 min	10 %
Boil	Hallertau Tradition	15 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Belgian Fruit & Spicy	Ale	Dry	20 g	Gozdawa

## Notes

- Piwo piweczko  
*Jun 23, 2021, 12:41 PM*