

## Belgian blonde ale

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **19**
- SRM **4.5**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.9 liter(s)**

### Steps

- Temp **57 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **17.2 liter(s)** of strike water to **63.2C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.1%)	80 %	4
Grain	Weyermann - Carapils	0.3 kg (5%)	78 %	4
Grain	Pszeniczny	0.3 kg (5%)	85 %	4
Grain	Biscuit Malt	0.12 kg (2%)	79 %	45
Sugar	cukier kandyzowany jasny	0.3 kg (5%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Saaz (Czech Republic)	20 g	0 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	150 ml	---