

## Belgian Blonde ale v2

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **23**
- SRM **6.5**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **25.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Słód Pilzński Viking Malt 3,2-4,5 | 3.2 kg (37.6%) | 80 %  | 4   |
| Grain | Słód Wiedeński Strzegom 5-7,5 EBC | 2 kg (23.5%)   | 79 %  | 6   |
| Grain | Słód pszeniczny jasny 3,5-6 EBC   | 2 kg (23.5%)   | 82 %  | 5   |
| Grain | Biscuit Malt                      | 0.5 kg (5.9%)  | 79 %  | 45  |
| Grain | Słód Pale Ale strzegom            | 0.8 kg (9.4%)  | 79 %  | 6   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka PL goryczkowy | 20 g   | 60 min | 9.5 %      |
| Boil    | Marynka PL goryczkowy | 20 g   | 20 min | 9.5 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                           |     |        |       |                  |
|---------------------------|-----|--------|-------|------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 20 ml | Fermentum Mobile |
|---------------------------|-----|--------|-------|------------------|