

# Blond

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **3.7**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (92.6%)	81 %	4
Sugar	Candi Sugar, Clear	0.4 kg (7.4%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	60 min	7.1 %
Boil	Sybilla	20 g	20 min	7.2 %
Boil	Sybilla	20 g	12 min	7.2 %
Boil	Tomyski	20 g	12 min	6.4 %
Boil	Tomyski	20 g	0 min	6.4 %
Boil	Sybilla	35 g	0 min	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1214 Belgian Abbey	Ale	Liquid	1200 ml	Wyeast

## Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc-T	2.5 g	Boil	10 min
Water Agent	Calcium Chloride	5 g	Mash	60 min
Water Agent	Lactic Acid	5 g	Mash	60 min