

Blond

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **41**
- 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 | Marynka | 30 g | 60 min | 7.8 % |
| Boil | Marynka | 20 g | 20 min | 7.8 % |
| Boil | Marynka | 20 g | 12 min | 7.8 % |
| Boil | Marynka | 20 g | 0 min | 7.8 % |

Yeasts

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

Extras

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

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|-------------|-------------|-----|------|--------|
| Water Agent | Lactic Acid | 5 g | Mash | 60 min |
|-------------|-------------|-----|------|--------|