

# Blond

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **23**
- SRM **4.9**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Eraclea Pilsner Malt	3 kg (54.5%)	81 %	4
Grain	Heritage	2 kg (36.4%)	83 %	6
Sugar	Candi Sugar, Clear	0.5 kg (9.1%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	First Gold	30 g	90 min	5.6 %
First Wort	Harlequin	10 g	90 min	13.4 %
Boil	First Gold	10 g	20 min	5.6 %
Aroma (end of boil)	First Gold	10 g	7 min	5.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP530 - Abbey Ale Yeast	Ale	Liquid	300 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	2 g	Mash	120 min