

blond

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **27**
- SRM **6.7**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.1 kg (80.8%)	81 %	4
Grain	Abbey Malt Weyermann	0.16 kg (6.2%)	75 %	45
Grain	Special B Malt	0.04 kg (1.5%)	65.2 %	315
Sugar	cukier (kandyzowany?)	0.3 kg (11.5%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	5 g	90 min	4.3 %
Boil	Lublin (Lubelski)	15 g	60 min	4.3 %
Boil	Lublin (Lubelski)	20 g	15 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile