

# Blond

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- Gravity **15.5 BLG**
- ABV ---
- IBU **28**
- SRM **2.8**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **45 C**, Time **5 min**
- Temp **63 C**, Time **55 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **5 min** at **45C**
- Keep mash **55 min** at **63C**
- Keep mash **20 min** at **70C**
- Keep mash **2 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (100%)	80.5 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	75 min	4.5 %
Boil	Hallertau	10 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
T-58	Ale	Dry	11.5 g	fermentis