

blonde. leffe

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **18**
- SRM **8.7**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.1 kg (80.7%)	81 %	4
Grain	Viking Melanoidynowy	0.54 kg (14.1%)	75 %	60
Grain	Biscuit Malt	0.2 kg (5.2%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	18 g	50 min	5 %
Boil	Saaz (Czech Republic)	9 g	10 min	4.5 %
Boil	Hallertau Tradition	6 g	10 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Spice	kolendra	12 g	Boil	5 min
-------	----------	------	------	-------