

Brett Begian Blonde 2019

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **23**
- SRM **7.4**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **58 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **10 min** at **58C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Pilsner (2 Row) Bel | 4 kg (56.3%) | 79 % | 4 |
| Grain | Pale Malt (2 Row) Bel | 2 kg (28.2%) | 80 % | 6 |
| Grain | Pszeniczny | 0.5 kg (7%) | 85 % | 4 |
| Grain | Abbey Castle | 0.3 kg (4.2%) | 80 % | 45 |
| Grain | Aroma CastleMalting | 0.2 kg (2.8%) | 78 % | 100 |
| Grain | Biscuit Malt | 0.1 kg (1.4%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Aurora | 25 g | 60 min | 8.5 % |
| Boil | Saaz (Czech Republic) | 25 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------------------------------|-----|--------|-------|------------------|
| FM27 Artefakty trapistów | Ale | Liquid | 30 ml | Fermentum Mobile |
| Lochristi Brettanomyces Blend | Ale | Liquid | 30 ml | THE YEAST BAY |