

# CK Belgian Blond Ale

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **19**
- SRM **6.1**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (74.5%)	81 %	4
Grain	Pszeniczny	0.3 kg (6.4%)	85 %	4
Grain	Abbey Malt Weyermann	0.3 kg (6.4%)	75 %	45
Sugar	Cukier	0.3 kg (6.4%)	--- %	---
Grain	Monachijski	0.3 kg (6.4%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	15 min	4.5 %
Boil	East Kent Goldings	30 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	11.5 g	Fermentis