

# Irish/Belgian Blonde Ale

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **28**
- SRM **4.5**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **32.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner malt Muntons	6 kg (80%)	82 %	3
Grain	Minch Irish Grown Wheat Malt	0.5 kg (6.7%)	81 %	5
Grain	Cara Clair CHATEAU	0.5 kg (6.7%)	78 %	5
Sugar	cukier nierafinowany brązowy	0.3 kg (4%)	100 %	30
Liquid Extract	Miód nawłociowy	0.2 kg (2.7%)	70 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles Leaf 100g harvest	39 g	60 min	6.4 %
Boil	Hallertauer Hersbrucker Leaf	32 g	50 min	3.2 %
Aroma (end of boil)	Saaz (USA) pellets Harvest	10 g	10 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP565 - Belgian Saison I Yeast	Ale	Slant	800 ml	dextera
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### Extras

Type	Name	Amount	Use for	Time
Spice	kardamon	5 g	Boil	15 min
Fining	mech irlandzi	10 g	Boil	15 min