

# James Blond

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **24**
- SRM **6**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Cara Blonde - Castle Malting	0.7 kg (11.1%)	78 %	20
Grain	Biscuit Malt	0.3 kg (4.8%)	79 %	45
Grain	Słód pilzneński Castlemalting	5 kg (79.4%)	81 %	4
Sugar	cukier kandyzowany biały	0.3 kg (4.8%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	styrian wolf	20 g	60 min	11.1 %
Boil	East Kent Goldings	20 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	150 ml	Fermentum Mobile