

# James Blond II

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **27**
- SRM **4.8**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	0.8 kg (15.5%)	82 %	4
Grain	Viking Pale Ale malt	2.85 kg (55.3%)	80 %	5
Grain	Viking Wheat Malt	1 kg (19.4%)	83 %	5
Sugar	Brown Sugar, Light	0.5 kg (9.7%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	10 g	60 min	15.8 %
Aroma (end of boil)	Summit	10 g	15 min	15.8 %
Aroma (end of boil)	Summit	10 g	5 min	15.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	10 g	Fermentis