

S Belgian Blonde Ale z Homebrewing

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **13**
- SRM **4.5**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **31 liter(s)**
- Total mash volume **37.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pils	5 kg (76.9%)	80 %	4
Grain	Strzegom Wiedeński	1.2 kg (18.5%)	79 %	10
Sugar	Belgijski kandyzowany	0.3 kg (4.6%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	30 g	60 min	4 %
Boil	Hallertau Spalt Select	15 g	10 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	10 g	Gozdawa