

#11 Blond Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **9.6**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|--------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (87.2%) | 80 % | 30 |
| Sugar | Candi Sugar, Clear | 0.5 kg (12.8%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Marynka | 25 g | 60 min | 9 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 10 min | 3.75 % |
| Dry Hop | Lublin (Lubelski) | 15 g | 4 day(s) | 3.75 % |
| Dry Hop | Marynka | 5 g | 4 day(s) | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 30 ml | Fermentum Mobile |