

#2 Belgian blond ale

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **16**
- SRM **6.1**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 4 kg (71.4%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (8.9%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.3 kg (5.4%) | 78 % | 4 |
| Grain | Biscuit Malt | 0.3 kg (5.4%) | 79 % | 45 |
| Liquid Extract | Candi Sugar, Clear | 0.5 kg (8.9%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | East Kent Goldings | 25 g | 60 min | 4 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g | 10 min | 3.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|-------------|
| Wyeast - Trappist High Gravity | Ale | Slant | 150 ml | Wyeast Labs |