

#24 Belgian Blond Ale

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **25**
- SRM **5.1**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (74.1%)	80 %	4
Grain	Pszenica niesłodowana	0.7 kg (10.4%)	75 %	3
Grain	Strzegom Enzymatyczny	0.5 kg (7.4%)	76 %	7
Grain	Carabelge	0.25 kg (3.7%)	80 %	30
Liquid Extract	Honey	0.3 kg (4.4%)	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	6.8 %
Boil	Azacca	10 g	60 min	11.8 %
Boil	Lublin	10 g	30 min	3 %
Boil	East Kent Goldings	25 g	15 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safbrew T-58	Ale	Slant	350 ml	---
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