

26. Belgian Blond Ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **23**
- SRM **5.2**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **64 C**, Time **35 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **35 min** at **64C**
- Keep mash **35 min** at **72C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (78.1%)	81 %	4
Grain	Pszeniczny	0.5 kg (15.6%)	85 %	4
Grain	Abbey Malt Weyermann	0.2 kg (6.3%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	5.1 %
Boil	East Kent Goldings	15 g	25 min	5.1 %