

## #27 Belgian Blond Ale

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- Gravity **15 BLG**
- ABV ---
- IBU **27**
- SRM **5.4**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

| Type  | Name                              | Amount        | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 5 kg (76.9%)  | 81 %  | 4   |
| Grain | Carabelge                         | 0.5 kg (7.7%) | 80 %  | 30  |
| Grain | Weyermann pszeniczny jasny        | 0.5 kg (7.7%) | 80 %  | 6   |
| Grain | castle malting Wiedeński          | 0.5 kg (7.7%) | 79 %  | 10  |

### Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | Pacific Jade | 20 g   | 60 min | 12.4 %     |
| Boil    | Pacific Jade | 10 g   | 10 min | 12.4 %     |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale  | Slant | 200 ml | Fermentum Mobile |

### Extras

| Type  | Name   | Amount | Use for | Time   |
|-------|--------|--------|---------|--------|
| Other | cukier | 500 g  | Boil    | 10 min |