

## #52 Belgian Blond

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **22**
- SRM **6.2**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **14.6 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **2.95 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **52 C**, Time **5 min**
- Temp **64 C**, Time **35 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **57.4C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **35 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep Ale	2.9 kg (77.3%)	78 %	7
Grain	Strzegom Monachijski typ I	0.2 kg (5.3%)	79 %	16
Grain	Pszeniczny	0.3 kg (8%)	85 %	3
Grain	Abbey Castle	0.15 kg (4%)	80 %	45
Sugar	Cukier	0.2 kg (5.3%)	95 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	15 g	60 min	6 %
Boil	Hallertau Blanc	15 g	10 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Liquid	100 ml	Wyeast Labs