

# American Belgian Blond

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **24**
- SRM **8.2**
- 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 **12 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	0.9 kg (14.3%)	80.5 %	4
Grain	BESTMALZ - Bestt Pale Ale	2 kg (31.7%)	80.5 %	6
Grain	BESTMALZ - Best Wheat Malt	1.4 kg (22.2%)	82 %	4
Grain	Weyermann - munich malt type 2	1.5 kg (23.8%)	85 %	23
Grain	weyermann - abbey malt	0.5 kg (7.9%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	30 g	50 min	7.5 %
Aroma (end of boil)	Hersbrucker	30 g	10 min	3.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	100 ml	Fermentum Mobile

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	wirflock	5 g	Boil	5 min