

# Belgian Blond

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **19**
- SRM **5.3**

## 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.3 kg (76.8%)	81 %	4
Grain	Biscuit Malt	0.3 kg (5.4%)	79 %	45
Grain	Pszeniczny	0.5 kg (8.9%)	85 %	4
Sugar	cukier kandyzowany	0.5 kg (8.9%)	--- %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Liberty	40 g	60 min	4.5 %

## Notes

- Zacierane w temperaturze 65C

Chmilenie:

Hallertau 50 g 60 min 4 %  
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