

# Belgian Blond

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **25**
- SRM **5.4**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **35.1 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield  | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Viking Pilsner malt  | 7 kg (84.3%)  | 82 %   | 4   |
| Grain | Biscuit Malt         | 0.5 kg (6%)   | 79 %   | 45  |
| Grain | Weyermann - Carapils | 0.3 kg (3.6%) | 78 %   | 4   |
| Sugar | Candi Sugar, Clear   | 0.5 kg (6%)   | 78.3 % | 2   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Marynka            | 30 g   | 60 min | 10 %       |
| Boil    | East Kent Goldings | 20 g   | 10 min | 5.1 %      |

## Yeasts

| Name                      | Type | Form  | Amount | Laboratory  |
|---------------------------|------|-------|--------|-------------|
| Wyeast - Belgian Ardennes | Ale  | Slant | 300 ml | Wyeast Labs |

## Extras

| Type   | Name               | Amount | Use for | Time   |
|--------|--------------------|--------|---------|--------|
| Flavor | Cukier kandyzowany | 0.5 g  | Boil    | 10 min |