

Belgian Blond 2

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **31**
- SRM **5.1**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg (89.7%)	81 %	4
Grain	Abbey Malt Weyermann	0.25 kg (3.4%)	75 %	45
Sugar	Candi Sugar, Clear	0.5 kg (6.9%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	East Kent Goldings	30 g	15 min	5.1 %
Boil	East Kent Goldings	70 g	1 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Strong Ale	Ale	Liquid	1000 ml	Wyeast Labs
WLP500 - Trappist Ale Yeast	Ale	Liquid	1000 ml	White Labs