

# Belgian Blond

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **26**
- SRM **4.2**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (92.3%)	81 %	4
Sugar	Candi Sugar, Clear	0.5 kg (7.7%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11.5 %
Boil	Sybilla	20 g	10 min	6.4 %
Boil	Sybilla	25 g	0 min	6.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3787 Trappist High Gravity	Ale	Liquid	1400 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc-T	2.5 g	Boil	10 min
Water Agent	Calcium Sulfate	5 g	Mash	60 min

Water Agent	Lactic Acid	5 g	Mash	60 min
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