

# Belgian Blond

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **21**
- SRM **5.3**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.7 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **71 C**, Time **20 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **71C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield  | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Weyermann - Pilsner Malt | 3.6 kg (71.3%) | 81 %   | 5   |
| Grain | Viking Wheat Malt        | 0.4 kg (7.9%)  | 83 %   | 5   |
| Grain | Weyermann - Carapils     | 0.15 kg (3%)   | 78 %   | 4   |
| Grain | Biscuit Malt             | 0.4 kg (7.9%)  | 79 %   | 45  |
| Sugar | Candi Sugar, Clear       | 0.5 kg (9.9%)  | 78.3 % | 2   |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Hallertau Tradition | 20 g   | 60 min | 7.1 %      |
| Boil    | East Kent Goldings  | 15 g   | 20 min | 5.1 %      |
| Boil    | East Kent Goldings  | 20 g   | 5 min  | 5.1 %      |