

# Belgian Blond Ale

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **40**
- 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 **5 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

| Type  | Name             | Amount         | Yield | EBC |
|-------|------------------|----------------|-------|-----|
| Grain | Słód Pilznejski  | 4 kg (69.6%)   | 90 %  | 3   |
| Grain | Słód monachijski | 1 kg (17.4%)   | 90 %  | 15  |
| Grain | Słód pszeniczny  | 0.5 kg (8.7%)  | 90 %  | 4   |
| Grain | Słód karmelowy   | 0.25 kg (4.3%) | 90 %  | 30  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Hallertauer Magnum | 25 g   | 45 min | 11.5 %     |
| Boil    | Hallertauer Magnum | 25 g   | 15 min | 11.5 %     |

## Yeasts

| Name                                  | Type | Form | Amount | Laboratory |
|---------------------------------------|------|------|--------|------------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Ale  | Dry  | 10 g   | Gozdawa    |