

# Belgian Blond Ale

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **24**
- SRM **6.4**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **63 C**, Time **20 min**
- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **20 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (78%)	81 %	4
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4
Grain	Weyermann - Carapils	0.2 kg (2.8%)	78 %	4
Sugar	Candi Sugar, Clear	0.5 kg (7.1%)	78.3 %	2
Grain	Abbey Malt Weyermann	0.3 kg (4.3%)	75 %	45
Grain	Caraaroma	0.05 kg (0.7%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	6.8 %
Boil	pacific crest	28 g	7 min	3.9 %
Boil	Magnum	5 g	60 min	10.9 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Fermentis Safbrew BE-256	Ale	Dry	11 g	Fermentis