

## Belgian Blond ale

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **19**
- SRM **5.7**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **3 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (74.1%)	81 %	4
Grain	Biscuit Malt	0.3 kg (5.6%)	79 %	45
Grain	Weyermann - Carapils	0.1 kg (1.9%)	78 %	4
Sugar	Candi Sugar, Clear	0.5 kg (9.3%)	78.3 %	2
Grain	Pszeniczny	0.5 kg (9.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	5.5 %