

Belgian Blond Ale

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **23**
- SRM **5.6**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **64 C**, Time **75 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (73.2%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.5 kg (12.2%) | 83 % | 5 |
| Grain | Bestmalz Carmel Pils | 0.2 kg (4.9%) | 75 % | 5 |
| Grain | Abbey Malt Weyermann | 0.2 kg (4.9%) | 75 % | 45 |
| Sugar | sugar | 0.2 kg (4.9%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 60 min | 6.3 % |
| Aroma (end of boil) | East Kent Goldings | 10 g | 10 min | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 100 ml | Fermentum Mobile |

Notes

- Woda RO : kran 1:1
Mar 13, 2022, 9:03 AM