

# Belgian Blond Ale

---

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **21**
- SRM **4.8**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (82.2%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (13.7%)	79 %	10
Sugar	cukier kandyzowany	0.15 kg (4.1%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	25 g	60 min	3.4 %
Boil	Hallertau Mittelfruh	15 g	30 min	3 %
Aroma (end of boil)	Hallertau Spalt Select	5 g	2 min	3.4 %
Aroma (end of boil)	Hallertau Mittelfruh	15 g	2 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	11.5 g	Fermentis