

# Belgian Blond Ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **6.5**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **34.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **60 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **30 min** at **60C**
- Keep mash **40 min** at **72C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **34.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (80.5%)	80 %	7
Grain	Weyermann - Carapils	0.5 kg (6.7%)	78 %	4
Grain	Fawcett - Crystal	0.15 kg (2%)	70 %	160
Grain	Biscuit Malt	0.15 kg (2%)	79 %	45
Sugar	cukier	0.65 kg (8.7%)	--- %	---

Cukier dodany w 60 minucie gotowania.

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	10 min	4 %
Boil	Marynka	30 g	70 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	300 ml	Safale