

## Belgian Blond Ale usa

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- Gravity **15.6 BLG**
- ABV ---
- IBU **23**
- SRM **6.2**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

### Steps

- Temp **60 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

### Mash step by step

- Heat up **17.3 liter(s)** of strike water to **66.6C**
- Add grains
- Keep mash **20 min** at **60C**
- Keep mash **45 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 5 kg (87%)     | 80 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (8.7%)  | 78 %  | 4   |
| Grain | Biscuit Malt         | 0.25 kg (4.3%) | 79 %  | 45  |

### Hops

| Use for | Name       | Amount | Time      | Alpha acid |
|---------|------------|--------|-----------|------------|
| Boil    | Rakau (NZ) | 15 g   | 60 min    | 9.5 %      |
| Boil    | Cascade    | 15 g   | 30 min    | 6 %        |
| Dry Hop | Cascade    | 20 g   | 10 day(s) | 6 %        |

### Extras

| Type   | Name   | Amount | Use for | Time   |
|--------|--------|--------|---------|--------|
| Fining | mech   | 8 g    | Boil    | 15 min |
| Other  | cukier | 450 g  | Boil    | 60 min |