

# Belgian Blonde

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **27**
- SRM **5.2**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **37.1 liter(s)**

## Steps

- Temp **65.5 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **30.4 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **90 min** at **65.5C**
- Keep mash **10 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (57.1%)	81 %	4
Grain	Castle Pale Ale	2 kg (28.6%)	80 %	8
Grain	Biscuit Malt	0.25 kg (3.6%)	79 %	45
Grain	Weyermann - Carapils	0.25 kg (3.6%)	78 %	4
Grain	Strzegom Pszeniczny	0.25 kg (3.6%)	81 %	6
Sugar	Candi Sugar, Clear	0.25 kg (3.6%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Styrian Golding	60 g	100 min	3.6 %
Aroma (end of boil)	Styrian Golding	40 g	30 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Liquid	200 ml	Wyeast Labs