Belgian Blonde 14

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **4.7**
- Style **American Amber 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg *(72.7%)*	81 %	4
Grain	Strzegom Wiedeński	1.5 kg *(27.3%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	10 g	45 min	15.2 %
Boil	East Kent Goldings	25 g	15 min	5.1 %

Notes

- Słód pilzneński VIKING MALT 4,0kg
  Słód wiedeński VIKING MALT 1,2kg
  10g brewers gold
  25g EKG
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.