

# Belgian Blonde

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **5.7**
- 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 **7 %/h**
- Boil size **14.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (60.6%)	81 %	4
Grain	Abbey Castle	0.1 kg (3%)	80 %	45
Sugar	cukier	0.1 kg (3%)	95 %	30
Grain	Biscuit Malt	0.1 kg (3%)	79 %	45
Grain	Viking Pale Ale malt	1 kg (30.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Lublin (Lubelski)	25 g	1 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lalbrew abbey	Ale	Dry	11 g	---