

# Belgian Blonde

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **19**
- SRM **6.8**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **80C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (87%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.2%)	75 %	30
Grain	Biscuit Malt	0.3 kg (4.3%)	79 %	45
Grain	Aroma CastleMalting	0.1 kg (1.4%)	78 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	15 g	50 min	7.6 %
Aroma (end of boil)	Spalt	30 g	15 min	4.7 %
Aroma (end of boil)	Styrian Golding	20 g	15 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Cukier Kandyzowany	500 g	Boil	1 min