

# Belgian Blonde 2019

---

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **19**
- SRM **5.6**
- 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 **70 min**
- Evaporation rate **15 %/h**
- Boil size **33.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **54 C**, Time **20 min**
- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **58.8C**
- Add grains
- Keep mash **20 min** at **54C**
- Keep mash **20 min** at **62C**
- Keep mash **50 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (46.7%)	80 %	5
Grain	Pilzneński	2.5 kg (33.3%)	81 %	4
Grain	Biscuit Malt	0.5 kg (6.7%)	79 %	45
Sugar	glukoza	1 kg (13.3%)	--- %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	10 g	70 min	14 %
Boil	Zula	10 g	20 min	14 %
Aroma (end of boil)	Zula	50 g	1 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Belgian trapix B19	Ale	Dry	10 g	Bulldog

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	15 min
Water Agent	Gips Piwowarski	10 g	Mash	---