

Belgian Blonde Ale +

- Gravity **18.9 BLG**
- ABV ---
- IBU **24**
- SRM **7.1**
- Style **Belgian Blond 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 **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 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 **18.4 liter(s)** of strike water to **58.9C**
- 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 **12.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------------|----------------|--------|-----|
| Grain | Cara Blonde - Castle Malting | 0.5 kg (8.5%) | 78 % | 20 |
| Grain | Pilzński | 4.5 kg (76.9%) | 81 % | 4 |
| Grain | Biscuit Malt | 0.25 kg (4.3%) | 79 % | 45 |
| Sugar | Candi Sugar, Clear | 0.3 kg (5.1%) | 78.3 % | 2 |
| Liquid Extract | Honey | 0.3 kg (5.1%) | 75 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 25 g | 70 min | 5.4 % |
| Boil | Marynka | 10 g | 30 min | 10.5 % |
| Boil | Lublin (Lubelski) | 20 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------------------|-----|-------|--------|---------------|
| Gęstwa Northeasrern Abbey Yeast | Ale | Slant | 150 ml | The Yeast Bay |
|---------------------------------------|-----|-------|--------|---------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 15 min |
| Water Agent | Gips Piwowarski | 10 g | Mash | --- |