

# Belgian Blonde Ale

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **24**
- SRM **6.5**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (62.3%)	81 %	4
Grain	Monachijski	0.4 kg (11.3%)	80 %	16
Grain	Pszeniczny	0.4 kg (11.3%)	85 %	4
Sugar	Candi Sugar, Clear	0.2 kg (5.7%)	78.3 %	2
Grain	Biscuit Malt	0.2 kg (5.7%)	79 %	45
Grain	Aromatic Malt	0.13 kg (3.7%)	78 %	51

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.3 %
Boil	Saaz (Czech Republic)	20 g	5 min	3.5 %