

## Belgian blonde ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **7.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (78.1%)	70 %	4
Grain	Abbey Castle	1 kg (15.6%)	70 %	45
Grain	Castlemalting - Cara Clair	0.25 kg (3.9%)	70 %	4
Sugar	Candi Sugar, Clear	0.15 kg (2.3%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6.6 %
Aroma (end of boil)	Saaz (USA)	30 g	60 min	3.75 %