

Blond

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **26**
- SRM **6.8**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Extract (LME) - Pilsner	4.5 kg (81.8%)	78 %	8
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1 kg (18.2%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	60 min	9.5 %
Aroma (end of boil)	Amarillo	15 g	5 min	9.5 %
Aroma (end of boil)	Citra	15 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Strong Ale	Ale	Liquid	200 ml	Wyeast Labs