

Blond

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **41**
- SRM **3.7**
- Style **Belgian Blond 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 **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (92.6%)	81 %	4
Sugar	Candi Sugar, Clear	0.4 kg (7.4%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.8 %
Boil	Marynka	20 g	20 min	7.8 %
Boil	Marynka	20 g	12 min	7.8 %
Boil	Marynka	20 g	0 min	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1214 Belgian Abbey	Ale	Liquid	1200 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc-T	2.5 g	Boil	10 min
Water Agent	Calcium Chloride	5 g	Mash	60 min

Water Agent	Lactic Acid	5 g	Mash	60 min
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