

Blond Belgian

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **20**
- SRM **5.7**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **100 min**
- Evaporation rate **5 %/h**
- Boil size **23.7 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **52 C**, Time **13 min**
- Temp **63 C**, Time **60 min**
- Temp **80 C**, Time **2 min**
- Temp **100 C**, Time **100 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **13 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **2 min** at **80C**
- Keep mash **100 min** at **100C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **23.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4.07 kg (75%)	81 %	5
Grain	Weyermann pszeniczny jasny	0.68 kg (12.5%)	80 %	6
Grain	Weyermann - Carapils	0.34 kg (6.3%)	78 %	4
Grain	Abbey Castle	0.34 kg (6.3%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	30 g	60 min	5.5 %
Boil	Saaz (USA)	20 g	10 min	3.75 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentum Mobile 21	Ale	Liquid	13.57 ml	---