

# Blonde on Blonde

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **3.5**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **36 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.4 kg (77.1%)	81 %	4
Grain	Pszeniczny	0.45 kg (6.4%)	85 %	4
Grain	Weyermann - Carapils	0.45 kg (6.4%)	78 %	4
Sugar	Cukier biały	0.7 kg (10%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	14.6 %
Whirlpool	Styrian Golding	50 g	20 min	5.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Slant	300 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Other	Wyeast Nutrient	2.5 g	Boil	10 min