

# Blonden

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- Gravity **15.9 BLG**
- ABV ---
- IBU **24**
- SRM **4.8**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carabelge	0.3 kg (4.6%)	80 %	30
Grain	Pilzneński	6.2 kg (95.4%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	60 min	9.5 %
Aroma (end of boil)	Tettnang	25 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentum mobile fm 26	Ale	Slant	100 ml	fermentum