

Brett Blond

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **33**
- SRM **4.3**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **10 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **12 liter(s)**

Mash information

- Mash efficiency **73.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.2 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **69 C**, Time **25 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **69C**
- Keep mash **10 min** at **77C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **12 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@ Pils	1.74 kg (72%)	82 %	4
Grain	Simpsons - Maris Otter	0.485 kg (20.1%)	81 %	6
Sugar	Candi Sugar, Clear	0.145 kg (6%)	78.3 %	2
Grain	Castlemalting Abbey	0.048 kg (2%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	9.3 g	60 min	11.6 %
Boil	Hallertau Mittelfruh	9.3 g	15 min	3.7 %
Aroma (end of boil)	Styrian Golding	9.3 g	12 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity	Ale	Liquid	125 ml	Wyeast Labs

WLP650 - Brettanomyces bruxellensis	Ale	Liquid	35 ml	White Labs
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Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	1 g	Mash	70 min
Water Agent	Węglan wapnia	1 g	Mash	70 min

Notes

- Ca - 50,4
Mg - 12,7
Na - 58
Cl - 76,1
SO4 - 75,3
alk.rez, - 81,2
primary Westvleteren Blond
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