

Kveik Belgian Blond Ale

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **26**
- SRM **6**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	CastleMalting - Pilzneński	4 kg (62.5%)	81 %	3.5
Grain	CastleMalting - Pale Ale	1 kg (15.6%)	80 %	7
Grain	CastleMalting - Cara Blonde	0.5 kg (7.8%)	78 %	20
Grain	CastleMalting - Biscuit	0.3 kg (4.7%)	79 %	45
Grain	Weyermann® - Carabelge	0.1 kg (1.6%)	80 %	30
Sugar	Candi Sugar, Clear	0.5 kg (7.8%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	30 g	70 min	6.3 %
Boil	Saaz (Czech Republic)	20 g	30 min	4.5 %
Aroma (end of boil)	Hallertau Tradition	10 g	5 min	6.3 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	150 ml	FM

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1.25 g	Boil	5 min