

Belgian Blond Ale

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **31**
- SRM **4.7**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **36.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **36.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (32.6%)	81 %	4
Grain	Vienna Malt	2.3 kg (25%)	78 %	8
Grain	Pszeniczny	0.7 kg (7.6%)	85 %	4
Grain	Carapils Malt	0.2 kg (2.2%)	74 %	3
Grain	Pszenica niesłodowana	0.8 kg (8.7%)	75 %	3
Grain	Jęczmień niesłodowany	0.2 kg (2.2%)	75 %	2
Grain	Owies niesłodowany	1 kg (10.9%)	60.9 %	4
Sugar	Candi Sugar, Clear	1 kg (10.9%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Crystal	50 g	15 min	2.4 %
Boil	Magnum	26 g	60 min	12.5 %
Boil	Magnum	12.5 g	15 min	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M21 Belgian Wit	Wheat	Slant	300 ml	Mangrove Jack's

Notes

- Ziarno niesłodowane + 20% słodu podgrzewać od 50deg do 70deg przez 30min, następnie dodać resztę słodów.
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