Belgian Blond Ale

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **20**
- SRM **5.2**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **-0.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg *(84.5%)*	82 %	4
Grain	Weyermann - Carapils	0.2 kg *(5.6%)*	78 %	4
Grain	Castle Malting - Chateau Biscuit	0.1 kg *(2.8%)*	79 %	45
Sugar	cukier kandyzowany biały	0.25 kg *(7%)*	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	7 %
Aroma (end of boil)	East Kent Goldings	30 g	0 min	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	11 g	Fermentis