

## Belgian blond

---

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **23**
- SRM **8.4**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (60.6%)	80 %	4
Grain	Strzegom Pale Ale	1 kg (20.2%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (10.1%)	79 %	16
Grain	Special B Castle	0.05 kg (1%)	70 %	350
Grain	Biscuit Malt	0.1 kg (2%)	79 %	45
Grain	Słód pszeniczny Bestmalz	0.3 kg (6.1%)	82 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	5.1 %
Boil	Saaz (Czech Republic)	15 g	30 min	4.5 %
Boil	East Kent Goldings	15 g	10 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
fermentis t58	Ale	Dry	10 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	10 min