

be

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- Gravity **15.2 BLG**
 - ABV **6.3 %**
 - IBU **14**
 - SRM **5.1**
 - Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (81.8%)	82 %	4
Sugar	Candi Sugar, Clear	0.5 kg (9.1%)	78.3 %	2
Grain	Carabelge	0.5 kg (9.1%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %