Belgian Blond Ale

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **23**
- SRM **6.1**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(76.9%)*	80 %	4
Grain	Karmelowy 50	0.5 kg *(7.7%)*	75 %	50
Grain	Strzegom Pszeniczny	0.5 kg *(7.7%)*	81 %	6
Sugar	Cukier	0.5 kg *(7.7%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	70 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
B16 BELGIAN SAISON	Ale	Dry	10 g	Bulldog