Belgian Blonde

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **24**
- SRM **9.5**
- 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 **16.4 liter(s)**
- Total mash volume **21.9 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg *(69.3%)*	81 %	4
Grain	Strzegom Wiedeński	0.72 kg *(13.1%)*	79 %	10
Grain	Pszeniczny	0.48 kg *(8.8%)*	85 %	4
Grain	Strzegom Karmel 150	0.48 kg *(8.8%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	19 g	60 min	10 %
Boil	Lublin (Lubelski)	23.75 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	1000 ml	Fermentum Mobile