

Blonde/Chouffe

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **23**
- SRM **4**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **68 C**, Time **40 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **68C**
- Keep mash **5 min** at **77C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|--------|-----|
| Grain | Pilsner (2 Row) Bel | 6 kg (85.7%) | 79 % | 3 |
| Grain | Strzegom Monachijski typ I | 0.2 kg (2.9%) | 79 % | 16 |
| Grain | Briess - 2 Row Carapils Malt | 0.3 kg (4.3%) | 75 % | 3 |
| Sugar | Candi Sugar, Clear | 0.5 kg (7.1%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 33 g | 75 min | 3.4 % |
| Boil | Saaz (Czech Republic) | 20 g | 20 min | 3.4 % |
| Boil | Styrian Golding | 60 g | 10 min | 3.6 % |
| Whirlpool | Styrian Golding | 30 g | 10 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------|-----|--------|---------|-------------|
| Wyeast - Belgian Ardennes | Ale | Liquid | 1100 ml | Wyeast Labs |
|---------------------------|-----|--------|---------|-------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | Kolendra | 8 g | Boil | 5 min |