Blonden II

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **29**
- SRM **4.8**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carabelge	0.15 kg *(4.6%)*	80 %	30
Grain	Pilzneński	3.1 kg *(95.4%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	12.5 g	60 min	11 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	10 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentum mobile fm 26	Ale	Slant	50 ml	fermentum