

#11 Blond Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **9.6**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (87.2%)	80 %	30
Sugar	Candi Sugar, Clear	0.5 kg (12.8%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	9 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	10 min	3.75 %
Dry Hop	Lublin (Lubelski)	15 g	4 day(s)	3.75 %
Dry Hop	Marynka	5 g	4 day(s)	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile