

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **21**
- SRM **5.1**
- 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 **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5.5 kg (82.1%)	80.5 %	4
Grain	Crisp - Wheat Malt (EBC 2.5-4.5)	1 kg (14.9%)	85 %	4
Grain	weyermann - abbey malt	0.2 kg (3%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	39.5 g	50 min	4.7 %
Aroma (end of boil)	Hallertau Spalt Select	30 g	10 min	4.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	100 ml	Fermentum Mobile