

## #27 Belgian Blond Ale

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- Gravity **15 BLG**
- ABV ---
- IBU **27**
- SRM **5.4**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5 kg (76.9%)	81 %	4
Grain	Carabelge	0.5 kg (7.7%)	80 %	30
Grain	Weyermann pszeniczny jasny	0.5 kg (7.7%)	80 %	6
Grain	castle malting Wiedeński	0.5 kg (7.7%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	20 g	60 min	12.4 %
Boil	Pacific Jade	10 g	10 min	12.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Other	cukier	500 g	Boil	10 min