

## #4 Belgian Blond Ale

- Gravity **16.6 BLG**
- ABV ---
- IBU **23**
- SRM **13**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (63.3%)	80 %	4
Grain	Weyermann pszeniczny jasny	1 kg (12.7%)	80 %	6
Grain	Strzegom Wiedeński ???????	1 kg (12.7%)	79 %	10
Grain	Weyermann - Carapils	0.5 kg (6.3%)	78 %	4
Grain	Biscuit Malt	0.2 kg (2.5%)	79 %	45
Grain	Caraaroma moze w ogole brak	0.2 kg (2.5%)	78 %	350

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	9.5 %
Boil	Marynka	10 g	20 min	9.5 %
Boil	Lublin (Lubelski)	15 g	10 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
NAJLEPIEJ GESTWA JAKAS BELGIJSKA	Ale	Slant	500 ml	---

### Extras

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

### Notes

- pytanie co z slodem pszenicznym ciemnym oraz z slodem caraaroma  
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