

## 47. Belgian Blond

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **26**
- SRM **7.3**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **9.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (73.3%)	81 %	4
Grain	Aroma CastleMalting	0.2 kg (6.7%)	78 %	100
Grain	Pszeniczny	0.2 kg (6.7%)	85 %	4
Grain	Abbey Castle	0.1 kg (3.3%)	80 %	45
Sugar	Cukier	0.3 kg (10%)	95 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Artefakty trapistów	Ale	Slant	93 ml	FM

### Notes

- Po wysładzane do ok 12blg, po dodaniu 300g cukru i 50 minutach gotowania, zaledwie 13,5blg.  
*Nov 3, 2017, 11:35 AM*