

## #68 Belgian Blond

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **15**
- SRM **4.5**
- 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 **17 %/h**
- Boil size **28.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **30 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **30 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (79.4%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (15.9%)	79 %	10
Sugar	Cukier kandyzowany biały	0.3 kg (4.8%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	50 g	50 min	3.4 %
Aroma (end of boil)	Hallertau Mittelfruh	50 g	0 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentum mobile 26	Ale	Liquid	200 ml	Fermentum mobile

### Notes

- Cukier - belgijskie kandyzowany biały 0.3 kg  
*Mar 6, 2022, 9:53 AM*