

## Belgian blond

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **19**
- SRM **5.8**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **9.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (83.9%)	81 %	4
Grain	Weyermann - Carapils	0.2 kg (6.2%)	78 %	4
Grain	Biscuit Malt	0.1 kg (3.1%)	79 %	45
Grain	Caraamber	0.1 kg (3.1%)	75 %	59
Sugar	cukier	0.12 kg (3.7%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	10 g	60 min	4.5 %
Boil	East Kent Goldings	10 g	30 min	5.1 %
Boil	East Kent Goldings	10 g	10 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
belgijskie pagórki	Ale	Liquid	16 ml	---