

# Belgian Blond

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **22**
- SRM **6.1**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (69.8%)	80 %	4
Grain	Abbey Malt Weyermann	0.3 kg (7%)	75 %	45
Grain	Słód pszeniczny Bestmalz	0.5 kg (11.6%)	82 %	5
Grain	Strzegom Pale Ale	0.5 kg (11.6%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	45 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	30 ml	Fermentum Mobile