

# Belgian Blond

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **19**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **54 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **57.8C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **20 min** at **62C**
- Keep mash **50 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (83.3%)	81 %	4
Grain	Briess - Carapils Malt	0.5 kg (8.3%)	74 %	3
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	15 g	10 min	10 %
Aroma (end of boil)	Marynka	35 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Slant	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Ciemny cukier kandyzowany	500 g	Boil	60 min
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