

# belgian blond

---

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **17**
- SRM **4.7**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (68.5%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (13.7%)	79 %	10
Grain	Płatki pszeniczne	0.5 kg (13.7%)	85 %	3
Sugar	cukier kandyzowany	0.15 kg (4.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spält	25 g	25 min	5.5 %
Whirlpool	Hallertau	10 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Abbey II	Ale	Liquid	200 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	0.5 g	Boil	15 min