

# belgian blond

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **19**
- SRM **5.8**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **34 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount        | Yield  | EBC |
|-------|---|---------------|--------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 6 kg (75%)    | 80 %   | 4   |
| Grain | Carabelge                                 | 1 kg (12.5%)  | 80 %   | 30  |
| Grain | Słód pszeniczny<br>jasny Weyermann        | 0.5 kg (6.3%) | 60 %   | 4   |
| Sugar | cukier kandyzowany                        | 0.5 kg (6.3%) | 78.3 % | 2   |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Styrian Golding | 70 g   | 60 min | 3.6 %      |
| Boil    | Citra           | 30 g   | 1 min  | 4.5 %      |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory       |
|-------|------|-------|--------|------------------|
| FM 25 | Ale  | Slant | 48 ml  | FERMENTUM MOBILE |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                   |       |      |        |
|--------|-------------------|-------|------|--------|
| Flavor | skórka pomarańczy | 80 g  | Boil | 10 min |
| Spice  | lukrecja          | 4.8 g | Boil | 10 min |
| Spice  | goździk           | 1 g   | Boil | 10 min |