

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® 2,5-4,5 EBC Weyermann | 6 kg (75%) | 80 % | 4 |
| Grain | Carabelge | 1 kg (12.5%) | 80 % | 30 |
| Grain | Słód pszeniczny 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 |