

## Belgian Blond

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **4.2**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (71.4%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (7.9%)	78 %	4
Liquid Extract	Honey	0.2 kg (3.2%)	75 %	2
Grain	Strzegom Wiedeński	1 kg (15.9%)	79 %	10
Grain	Acid Malt	0.1 kg (1.6%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	22 g	60 min	12 %
Boil	Tradition	20 g	20 min	5.5 %
Boil	Tradition	54 g	0 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Saison	Ale	Slant	200 ml	Danstar