

# Belgian Blond Ale

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **28**
- SRM **8**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **16.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **22.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **60 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **30 min** at **60C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Swaen Pils	4 kg (80.8%)	80 %	4
Grain	Weyermann - Carapils	0.3 kg (6.1%)	78 %	4
Grain	Caraaroma	0.1 kg (2%)	78 %	400
Grain	Biscuit Malt	0.1 kg (2%)	79 %	45
Sugar	cukier	0.45 kg (9.1%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	70 min	13.5 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Strong Ale	Ale	Slant	100 ml	Wyeast Labs