

Belgian Blond Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **7**
- SRM **4**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **3 %**
- Size with trub loss **50.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **54.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **32.4 liter(s)** of **76C** water or to achieve **54.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5.5 kg (50%)	81 %	4
Grain	Pszeniczny	4.5 kg (40.9%)	85 %	4
Grain	Strzegom Monachijski typ I	1 kg (9.1%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	50 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	15 min	3.7 %
Whirlpool	Tradition	10 g	1 min	3.5 %
Whirlpool	Lublin (Lubelski)	10 g	1 min	3.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	200 ml	Fermentum Mobile