

Belgian Blond Ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **24**
- SRM **4.2**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 5 kg (80.6%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (8.1%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg (3.2%) | 78 % | 4 |
| Sugar | Candi Sugar, Clear | 0.5 kg (8.1%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Boil | Sybilla | 20 g | 5 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------------|
| FM27 Artefakty trapistów | Ale | Slant | 300 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|-------|
| Fining | whirfloc | 1 g | Boil | 5 min |