

belgian blond ale

- Gravity **16.6 BLG**
- ABV ---
- IBU **27**
- SRM **5.4**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (68.5%)	81 %	4
Grain	Pszeniczny	1 kg (13.7%)	85 %	4
Sugar	cukier	0.7 kg (9.6%)	99 %	2
Grain	Strzegom Bursztynowy	0.3 kg (4.1%)	70 %	49
Grain	Strzegom Karmel 30	0.3 kg (4.1%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	vermelho	30 g	60 min	8.1 %
Boil	vermelho	20 g	15 min	8.1 %
Aroma (end of boil)	vermelho	50 g	2 min	8.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Abbey II	Ale	Liquid	1500 ml	Wyeast Labs