

Belgian blond ale

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **40**
- SRM **5**
- 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 **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **31.8 liter(s)**
- Total mash volume **37.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (86.2%) | 81 % | 4 |
| Grain | Biscuit Malt | 0.3 kg (5.2%) | 79 % | 45 |
| Sugar | Cukier | 0.5 kg (8.6%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |
| Boil | East Kent Goldings | 25 g | 20 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|---------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 1500 ml | Fermentum Mobile |