

# Belgian Blond Ale by Artur

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **22**
- SRM **7.6**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (62.5%) | 80 %  | 3   |
| Grain | Biscuit Malt        | 1 kg (12.5%) | 79 %  | 50  |
| Grain | Pszeniczny          | 1 kg (12.5%) | 85 %  | 4.5 |
| Grain | Strzegom Wiedeński  | 1 kg (12.5%) | 79 %  | 9   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Rakau (NZ) | 30 g   | 60 min | 9.5 %      |
| Boil    | Rakau (NZ) | 20 g   | 0 min  | 9.5 %      |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M47 Belgian Abbey | Ale  | Dry  | 11 g   | Mangrove Jack's |

## Extras

| Type   | Name           | Amount | Use for | Time  |
|--------|----------------|--------|---------|-------|
| Fining | Mech Irlandzki | 5 g    | Boil    | 5 min |