

# Belgian Blond Ale II

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **10**
- SRM **8.7**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (85.7%)	80 %	4
Grain	Special B Malt	0.25 kg (4.8%)	65.2 %	315
Sugar	Candi Sugar, Clear	0.5 kg (9.5%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kohatu	25 g	30 min	5.3 %
Aroma (end of boil)	Kohatu	25 g	0 min	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	1200 ml	Fermentum Mobile
Starter 1.2 L				