

## Belgian Blond Ale nr.2

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **29**
- SRM **8**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

### Steps

- Temp **54 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **58.9C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **20 min** at **62C**
- Keep mash **50 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (75.8%)	81 %	6
Grain	Strzegom Wiedeński	0.6 kg (9.1%)	79 %	10
Grain	Słód pszeniczny Bestmalz	0.5 kg (7.6%)	82 %	4
Sugar	Cukier kandyzowany biały	0.5 kg (7.6%)	100 %	100

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Crystal	50 g	60 min	4.6 %
Boil	Crystal	50 g	15 min	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Strong Ale	Ale	Liquid	125 ml	Wyeast Labs