

# Belgian Blond Ale z magnum i saaz

- Gravity **15.6 BLG**
- ABV ---
- IBU **25**
- SRM **6.2**
- 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 **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **60 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **66.6C**
- Add grains
- Keep mash **20 min** at **60C**
- Keep mash **45 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (87%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (8.7%)	78 %	4
Grain	Biscuit Malt	0.25 kg (4.3%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	15 min	11.8 %
Boil	Saaz (Czech Republic)	25 g	30 min	4.5 %

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	8 g	Boil	15 min
Flavor	cukier	450 g	Boil	60 min