

Belgian Blond Ale

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **25**
- SRM **4.7**
- 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 **5 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Pilzneński Weyermann | 5.5 kg (72.4%) | 80 % | 4 |
| Grain | Carapils Weyermann | 0.5 kg (6.6%) | 78 % | 4 |
| Grain | Wiedeński Weyermann | 0.5 kg (6.6%) | 79 % | 8 |
| Grain | Pszeniczny Jasny Viking Malt | 0.5 kg (6.6%) | 85 % | 4 |
| Grain | Biscuit | 0.1 kg (1.3%) | 79 % | 50 |
| Sugar | Cukier | 0.5 kg (6.6%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 60 g | 60 min | 5.2 % |
| Boil | Saaz (Žatecki) | 30 g | 0 min | 4.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 30 ml | Fermentum Mobile |