

## Belgian Blond

- Gravity **15.7 BLG**
- ABV ---
- IBU **36**
- SRM **5.1**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **25 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.2 kg (63.2%)	80 %	4
Grain	Weyermann - Carapils	0.6 kg (9%)	78 %	4
Grain	Weyermann pszeniczny jasny	0.85 kg (12.8%)	80 %	6
Liquid Extract	Honey	0.4 kg (6%)	75 %	2
Grain	Strzegom Pale Ale	0.6 kg (9%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	24 g	60 min	13 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	smaragd	20 g	5 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Slant	200 ml	---