

# 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 | ---        |