

Belgian Blonde

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **24**
- SRM **9.5**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.9 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Pilzneński | 3.8 kg (69.3%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.72 kg (13.1%) | 79 % | 10 |
| Grain | Pszeniczny | 0.48 kg (8.8%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.48 kg (8.8%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|---------|--------|------------|
| Boil | Marynka | 19 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 23.75 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|---------|------------------|
| FM27 Artefakty trapistów | Ale | Liquid | 1000 ml | Fermentum Mobile |