

# belgian blonde

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **17**
- SRM **6.9**
- 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 **3.2 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (58.8%)	79 %	6
Grain	Żytni	1.2 kg (20.2%)	85 %	8
Grain	Carabelge	0.25 kg (4.2%)	80 %	30
Grain	Abbey Malt Weyermann	0.25 kg (4.2%)	75 %	45
Grain	słód cookie	0.25 kg (4.2%)	75 %	40
Sugar	Candi Sugar, Clear	0.5 kg (8.4%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	10 g	60 min	10 %
Boil	Marynka	20 g	15 min	7.3 %
Aroma (end of boil)	Marynka	20 g	0 min	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	100 ml	Fermentum Mobile