

# Belgian Blonde Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **7.7**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (36.4%)	79 %	10
Grain	Viking Golden ale	3 kg (54.5%)	80 %	14
Grain	viking cookie	0.5 kg (9.1%)	78 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	20 min	15.5 %
Boil	Oktawia	15 g	15 min	8.3 %
Aroma (end of boil)	Oktawia	15 g	10 min	8.3 %
Dry Hop	Tomahawk	30 g	5 day(s)	16.5 %