

Blond

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **26**
- SRM **7.3**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Eraclea Pilsner Malt	3 kg (65.2%)	81 %	4
Grain	Heritage Chevalier	1 kg (21.7%)	80 %	6
Grain	Abbey Malt Weyermann	0.6 kg (13%)	72 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	First Gold	30 g	90 min	5.6 %
First Wort	Harlequin	10 g	60 min	13 %
Boil	First Gold	10 g	20 min	5.6 %
Aroma (end of boil)	First Gold	10 g	7 min	5.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP530 - Abbey Ale Yeast	Ale	Liquid	70 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	2 g	Mash	120 min