

# blond belgian ale

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **54**
- SRM **4.5**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **75C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2.1 kg (72.4%)	78 %	6
Grain	Briess - Pilsen Malt	0.8 kg (27.6%)	80.5 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Mosaic	10 g	45 min	10 %
Aroma (end of boil)	Mosaic	8 g	15 min	10 %
Dry Hop	Citra	10 g	3 day(s)	12 %
Aroma (end of boil)	Mosaic	10 g	3 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	Safale