

# Blonde Ale

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **22**
- SRM **4.9**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **71C**
- Keep mash **10 min** at **76C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (78.4%)	81 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (9.8%)	79 %	16
Sugar	Candi Sugar, Clear	0.5 kg (9.8%)	78.3 %	2
Grain	Biscuit Malt	0.1 kg (2%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Hallertau	25 g	60 min	5.2 %
Boil	East Kent Goldings	20 g	15 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Liquid	120 ml	Wyeast Labs