Brett Begian Blonde 2019

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **23**
- SRM **7.4**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **58 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **10 min** at **58C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	4 kg *(56.3%)*	79 %	4
Grain	Pale Malt (2 Row) Bel	2 kg *(28.2%)*	80 %	6
Grain	Pszeniczny	0.5 kg *(7%)*	85 %	4
Grain	Abbey Castle	0.3 kg *(4.2%)*	80 %	45
Grain	Aroma CastleMalting	0.2 kg *(2.8%)*	78 %	100
Grain	Biscuit Malt	0.1 kg *(1.4%)*	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aurora	25 g	60 min	8.5 %
Boil	Saaz (Czech Republic)	25 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory

FM27 Artefakty trapistów	Ale	Liquid	30 ml	Fermentum Mobile
Lochristi Brettanomyces Blend	Ale	Liquid	30 ml	THE YEAST BAY