

## C&D no. 4 Easter

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **15**
- SRM **10.2**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.6 liter(s)**

### Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilsner Malt      | 5 kg (69.9%)   | 78 %  | 3   |
| Grain | Munich Malt       | 0.8 kg (11.2%) | 77 %  | 25  |
| Grain | Wheat Malt        | 0.35 kg (4.9%) | 85 %  | 3   |
| Sugar | Brown Sugar, Dark | 1 kg (14%)     | 100 % | 99  |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Hallertauer Mittelfruh | 20 g   | 60 min | 5 %        |
| Boil    | Hallertauer Mittelfruh | 20 g   | 15 min | 5 %        |
| Boil    | Hallertauer Mittelfruh | 20 g   | 5 min  | 5 %        |
| Boil    | Mosaic                 | 50 g   | 0 min  | 12 %       |
| Boil    | Elderflower            | 50 g   | 10 min | 1 %        |

### Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| WLP029 German Ale/Kölsch | Ale  | Dry  | 5 g    | ---        |