

# DH Belgian Blond Ale

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **25**
- SRM **5.1**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (62.5%)	80 %	4
Grain	Strzegom Wiedeński	2.5 kg (31.3%)	79 %	10
Sugar	Cukier biały kandyzowany	0.5 kg (6.3%)	100 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	50 min	12 %
Dry Hop	Citra	70 g	5 day(s)	12 %
Dry Hop	Summit	50 g	5 day(s)	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Slant	1000 ml	Fermentum Mobile