

# Kveik Belgian Blond Ale

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **26**
- SRM **6**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield  | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | CastleMalting - Pilsneński  | 4 kg (62.5%)  | 81 %   | 3.5 |
| Grain | CastleMalting - Pale Ale    | 1 kg (15.6%)  | 80 %   | 7   |
| Grain | CastleMalting - Cara Blonde | 0.5 kg (7.8%) | 78 %   | 20  |
| Grain | CastleMalting - Biscuit     | 0.3 kg (4.7%) | 79 %   | 45  |
| Grain | Weyermann® - Carabelge      | 0.1 kg (1.6%) | 80 %   | 30  |
| Sugar | Candi Sugar, Clear          | 0.5 kg (7.8%) | 78.3 % | 2   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Hallertau Tradition   | 30 g   | 70 min | 6.3 %      |
| Boil                | Saaz (Czech Republic) | 20 g   | 30 min | 4.5 %      |
| Aroma (end of boil) | Hallertau Tradition   | 10 g   | 5 min  | 6.3 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g   | 5 min  | 4.5 %      |

## Yeasts

| Name            | Type | Form  | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale  | Slant | 150 ml | FM         |

## Extras

| Type   | Name      | Amount | Use for | Time  |
|--------|-----------|--------|---------|-------|
| Fining | Whirlfloc | 1.25 g | Boil    | 5 min |