

# #1 Belgian Blond

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **4.8**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **115 min**
- Evaporation rate **10 %/h**
- Boil size **16.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.9 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **8.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **16.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.25 kg (75.6%)	81 %	4
Pilzneński Weyermann				
Grain	Weyermann pszeniczny jasny	0.375 kg (12.6%)	80 %	6
Grain	Weyermann - Carapils	0.175 kg (5.9%)	78 %	4
Grain	Abbey Castle	0.175 kg (5.9%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	70 min	5.1 %
Boil	Saaz (USA)	15 g	10 min	3.75 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	1000 ml	Fermentum Mobile

## Notes

- 4.11.2020- 18°C
- 5.11.2020- 19°C

7.11.2020- 20°C  
8.11.2020- 21°C  
9.11.2020- 22°C  
10.11.2020- 23°C  
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