

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **21**
- SRM **5.1**
- 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 **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield  | EBC |
|-------|----------------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen           | 5.5 kg (82.1%) | 80.5 % | 4   |
| Grain | Crisp - Wheat Malt (EBC 2.5-4.5) | 1 kg (14.9%)   | 85 %   | 4   |
| Grain | weyermann - abbey malt           | 0.2 kg (3%)    | 75 %   | 45  |

### Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Hallertau Spalt Select | 39.5 g | 50 min | 4.7 %      |
| Aroma (end of boil) | Hallertau Spalt Select | 30 g   | 10 min | 4.7 %      |

### Yeasts

| Name                    | Type | Form  | Amount | Laboratory       |
|-------------------------|------|-------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Slant | 100 ml | Fermentum Mobile |