

B-BLOND

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **26**
- SRM **5.7**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Pilzneński | 5 kg (82.6%) | 81 % | 4 |
| Grain | Amber Malt | 0.25 kg (4.1%) | 75 % | 70 |
| Sugar | Candi Sugar, Clear | 0.5 kg (8.3%) | 78.3 % | 2 |
| Grain | Pszeniczny | 0.3 kg (5%) | 85 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 15 g | 60 min | 7 % |
| Boil | Challenger | 30 g | 30 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Ardennes | Ale | Liquid | 50 ml | Wyeast Labs |