

## B-BLOND

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- 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