

## B-BLOND2

---

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **22**
- SRM **5.2**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (91.7%)	81 %	3.5
Sugar	Candi Sugar, Clear	0.3 kg (5.5%)	78.3 %	2
Grain	Amber Malt	0.15 kg (2.8%)	75 %	70

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	14.5 g	60 min	9.2 %
Boil	Challenger	8 g	60 min	7.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Slant	500 ml	---