

# Belgian Blond

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **5.4**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.3 kg (84.3%)	82 %	4
Grain	Cara Blonde - Castle Malting	0.4 kg (7.8%)	78 %	20
Grain	Biscuit Malt	0.3 kg (5.9%)	79 %	45
Grain	Aromatic Malt	0.1 kg (2%)	78 %	51

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Liquid	1000 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Flavor	Cukier kandyzowany	500 g	Boil	10 min
--------	--------------------	-------	------	--------