

## Belgian Blond 2.0

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **30**
- SRM **5.2**
- 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 **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (87%)	82 %	4
Grain	Biscuit Malt	0.3 kg (4.3%)	79 %	45
Grain	Weyermann - Carapils	0.1 kg (1.4%)	78 %	4
Sugar	Candi Sugar, Clear	0.5 kg (7.2%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	East Kent Goldings	20 g	10 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Slant	300 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Flavor	Cukier kandyzowany	0.5 g	Boil	10 min