

BELGIAN BLOND

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **26**
- SRM **7.2**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 5 kg (76.9%) | 81 % | 4 |
| Grain | Abbey Castle | 1 kg (15.4%) | 80 % | 45 |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (3.8%) | 80 % | 6 |
| Sugar | cukier | 0.25 kg (3.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 10 min | 4.5 % |
| Whirlpool | Saaz (Czech Republic) | 30 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|---------|------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 1000 ml | Fermentum Mobile |