

## Belgian Blond

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **16**
- SRM **5.3**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **21.4 %/h**
- Boil size **49.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.1 liter(s)**
- Total mash volume **41.3 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **32.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **27 liter(s)** of **76C** water or to achieve **49.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (62.9%)	80 %	4
Grain	Carapils	1.3 kg (13.6%)	78 %	4
Grain	Rye, Flaked	1 kg (10.5%)	78.3 %	4
Grain	Karmelowy Czerwony	0.5 kg (5.2%)	75 %	59
Grain	Strzegom Pszeniczny	0.3 kg (3.1%)	81 %	6
Liquid Extract	Miód	0.37 kg (3.9%)	75 %	2
Grain	Weyermann - Acidulated Malt	0.07 kg (0.7%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Citra	10 g	30 min	12 %
Boil	Citra	20 g	1 min	12 %
Dry Hop	Citra	70 g	5 day(s)	12 %

Faktyczne IBU: 23 (16 litrów brzezki będzie gotowane oddzielnie)

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast - Belgian Ale	Ale	Liquid	1000 ml	Wyeast Labs

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Irish Moss	10 g	Boil	15 min