

Belgian Blond

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **22**
- SRM **5.3**
- 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 **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (76.9%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 1 kg (15.4%) | 83 % | 5 |
| Grain | Abbey Malt Weyermann | 0.25 kg (3.8%) | 75 % | 45 |
| Grain | Weyermann - Carapils | 0.25 kg (3.8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | Puławski | 15 g | 15 min | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|--------|--------|------------------|
| FM28 Habit opata | Ale | Liquid | 150 ml | Fermentum Mobile |