

# Belgian Blond

- Gravity **15.2 BLG**
- ABV ---
- IBU **23**
- SRM **6.6**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.5 kg (59.3%)	80 %	4
Grain	Viking Wheat Malt	1 kg (16.9%)	83 %	4.2
Grain	Weyermann - Carapils	0.5 kg (8.5%)	78 %	4
Grain	Abbey Malt Weyermann	0.5 kg (8.5%)	75 %	50
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.4 kg (6.8%)	90 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	22 g	60 min	9.8 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	20 min	2.98 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - belgian	Ale	Slant	100 ml	Lallemand