

# Belgian Blond Ale

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **27**
- SRM **6.1**
- 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 **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	4.5 kg (78.9%)	80 %	5
Grain	Cara Blonde - Castle Malting	0.5 kg (8.8%)	78 %	20
Grain	Strzegom Bursztynowy	0.1 kg (1.8%)	70 %	49
Grain	Aroma CastleMalting	0.1 kg (1.8%)	78 %	100
Sugar	Cukier kandyzowany biały	0.5 kg (8.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	50 min	8 %
Boil	Saaz	25 g	20 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3787 Trappist High Gravity	Ale	Liquid	125 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Cukier biały kandyzowany	500 g	Boil	1 min