

# Belgian Blond Ale 15

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **21**
- SRM **5.5**
- Style **American Amber 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 **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

| Type  | Name             | Amount        | Yield | EBC |
|-------|------------------|---------------|-------|-----|
| Grain | Pilzneński       | 5.3 kg (93%)  | 81 %  | 4   |
| Grain | Biscuit Malt     | 0.2 kg (3.5%) | 79 %  | 45  |
| Grain | caramel aromatic | 0.2 kg (3.5%) | 78 %  | 51  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Brewers Gold      | 20 g   | 50 min | 7.6 %      |
| Boil    | Lublin (Lubelski) | 30 g   | 15 min | 4 %        |

## Notes

- Słód Pilzneński 4,3kg  
Słód Caramel 30 0,4kg  
Słód cookie 0,2kg  
Słód caramel aromatic 0,1kg

Chmiel Lubelski 30g  
brewers gold 20  
Sep 13, 2018, 7:21 PM