

# Belgian Blond Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **26**
- SRM **5.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4.3 kg (76.8%)	81 %	4
Grain	Cara Blonde - Castle Malting	0.4 kg (7.1%)	78 %	20
Grain	Biscuit Malt	0.3 kg (5.4%)	79 %	45
Grain	Aromatic Malt	0.1 kg (1.8%)	78 %	51
Sugar	Candi Sugar, Clear	0.5 kg (8.9%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	70 min	10 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Slant	200 ml	Mauribrew

## Extras

Type	Name	Amount	Use for	Time
Flavor	Cukier kandyzowany	500 g	Boil	1 min
Fining	Karuk	4.8 g	Secondary	2 day(s)

## Notes

- Karuk firmy browland bvba. 2-5 ml na 10l piwa to jest około 0.2-0.5 ml na litr piwa  
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