

## Belgian Blond Ale 26-01-2022 r.

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **2.6**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (100%)	81 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Hallertau Mittelfruh	25 g	20 min	3 %
Boil	lunga	10 g	20 min	11 %
Boil	Hallertau Mittelfruh	25 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	23 g	Fermentis

### Notes

- Drożdże zadane w 20 stopniach, schłodzone do 14. Start Po 12h schłodzone do 8. Start fermentacji po 24 h. Przez 7 dni narastająco do 18 stopni i tak 7 dni. Na koniec podbicie do 20 na dwa dni  
*Jan 23, 2022, 2:03 PM*