

belgian blond ale

- Gravity **16.6 BLG**
- ABV ---
- IBU **27**
- SRM **5.4**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilznieński | 5 kg (68.5%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (13.7%) | 85 % | 4 |
| Sugar | cukier | 0.7 kg (9.6%) | 99 % | 2 |
| Grain | Strzegom Bursztynowy | 0.3 kg (4.1%) | 70 % | 49 |
| Grain | Strzegom Karmel 30 | 0.3 kg (4.1%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | vermelho | 30 g | 60 min | 8.1 % |
| Boil | vermelho | 20 g | 15 min | 8.1 % |
| Aroma (end of boil) | vermelho | 50 g | 2 min | 8.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|---------|-------------|
| Wyeast - Belgian Abbey II | Ale | Liquid | 1500 ml | Wyeast Labs |