

# Belgian Blond Ale

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **23**
- SRM **5.6**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **64 C**, Time **75 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (73.2%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (12.2%)	83 %	5
Grain	Bestmalz Carmel Pils	0.2 kg (4.9%)	75 %	5
Grain	Abbey Malt Weyermann	0.2 kg (4.9%)	75 %	45
Sugar	sugar	0.2 kg (4.9%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	6.3 %
Aroma (end of boil)	East Kent Goldings	10 g	10 min	6.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	100 ml	Fermentum Mobile

## Notes

- Woda RO : kran 1:1  
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