

## Belgian Blond Ale

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU ---
- SRM **6.4**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Golden ale	0.62 kg (13.1%)	80 %	14
Grain	Carabelge	0.25 kg (5.3%)	80 %	30
Grain	Abbey Malt Weyermann	0.25 kg (5.3%)	75 %	45
Grain	Pilznieński	3 kg (63.6%)	81 %	4
Grain	Pszeniczny	0.6 kg (12.7%)	85 %	4