

Belgian Blond Ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **6.5**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **34.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **60 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **30 min** at **60C**
- Keep mash **40 min** at **72C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **34.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 6 kg (80.5%) | 80 % | 7 |
| Grain | Weyermann - Carapils | 0.5 kg (6.7%) | 78 % | 4 |
| Grain | Fawcett - Crystal | 0.15 kg (2%) | 70 % | 160 |
| Grain | Biscuit Malt | 0.15 kg (2%) | 79 % | 45 |
| Sugar | cukier | 0.65 kg (8.7%) | --- % | --- |

Cukier dodany w 60 minucie gotowania.

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 10 min | 4 % |
| Boil | Marynka | 30 g | 70 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-05 | Ale | Slant | 300 ml | Safale |