

## Belgian Blond Ale (wersja robocza)

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **22**
- SRM **6.3**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **75C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (78.9%)	80 %	4
Grain	Strzegom Pszeniczny	0.3 kg (5.3%)	81 %	6
Grain	Weyermann - Carapils	0.2 kg (3.5%)	78 %	4
Grain	Biscuit Malt	0.2 kg (3.5%)	79 %	45
Grain	Strzegom Karmel 150	0.1 kg (1.8%)	75 %	150
Sugar	Brown Sugar, Light	0.4 kg (7%)	100 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	7 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	10 g	Gozdawa