

Belgian Blond Ale (wersja robocza)

- 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 |