

## 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    |