

# Belgian Blonde

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **22**
- SRM **6**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Simpsons	4.5 kg (69.2%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (15.4%)	79 %	10
Grain	Biscuit Malt	0.5 kg (7.7%)	79 %	45
Sugar	Candi Sugar, Clear	0.5 kg (7.7%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	999 ml	Fermentum Mobile