

Belgian Blonde

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **27**
- SRM **4.5**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **33.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **57 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **62.3C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 4.35 kg (69%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 0.75 kg (11.9%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.35 kg (5.6%) | 78 % | 4 |
| Grain | Abbey Malt Weyermann | 0.35 kg (5.6%) | 75 % | 45 |
| Sugar | Cukier kandyzowany biały | 0.5 kg (7.9%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 30 g | 80 min | 9.2 % |
| Boil | Sybilla | 30 g | 10 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------------|-----|-------|-----------|--------|
| FM26 Belgijskie Pagórki | Ale | Slant | 546.88 ml | arktos |
|----------------------------|-----|-------|-----------|--------|

Notes

- cukier w 75 min gotowania
Jul 9, 2021, 8:07 PM