

Belgian Blonde

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **19**
- SRM **6.8**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **80C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 6 kg (87%) | 80 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (7.2%) | 75 % | 30 |
| Grain | Biscuit Malt | 0.3 kg (4.3%) | 79 % | 45 |
| Grain | Aroma CastleMalting | 0.1 kg (1.4%) | 78 % | 100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Brewers Gold | 15 g | 50 min | 7.6 % |
| Aroma (end of boil) | Spalt | 30 g | 15 min | 4.7 % |
| Aroma (end of boil) | Styrian Golding | 20 g | 15 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|---------|------------------|
| FM27 Artefakty trapistów | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|---------|-------|
| Flavor | Cukier Kandyzowany | 500 g | Boil | 1 min |