

# Belgian Blonde

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **26**
- SRM **3.7**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **76C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (88.9%)	81 %	4
Sugar	Candi Sugar, Clear	0.5 kg (11.1%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	12 g	60 min	11.7 %
Boil	East Kent Goldings	20 g	15 min	5.7 %
Boil	East Kent Goldings	20 g	5 min	5.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3787 Trappist High Gravity	Ale	Liquid	1400 ml	Wyeast Labs