

# Belgian Blonde

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **32**
- SRM **4.7**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **32.5 liter(s)**

## Steps

- Temp **63 C**, Time **120 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **27.5 liter(s)** of strike water to **66.9C**
- Add grains
- Keep mash **120 min** at **63C**
- Keep mash **15 min** at **71C**
- Keep mash **10 min** at **76C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.4 kg (80%)	81 %	4
Grain	Strzegom Monachijski typ I	0.3 kg (5.5%)	79 %	16
Grain	Rye Malt	0.15 kg (2.7%)	63 %	10
Grain	Biscuit Malt	0.15 kg (2.7%)	79 %	50
Sugar	Corn Sugar (Dextrose)	0.5 kg (9.1%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	25 g	90 min	9.2 %
Boil	East Kent Goldings	15 g	15 min	5.4 %
Boil	East Kent Goldings	15 g	5 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP530 - Abbey Ale Yeast	Ale	Liquid	200 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	2 g	Boil	5 min
Fining	Whirlfloc	3 g	Boil	15 min