

#?? Belgian Blonde

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **26**
- SRM **6.4**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.95 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **64 C**, Time **35 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **12.7 liter(s)** of strike water to **57.4C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **35 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **18.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Mep Ale | 2 kg (43.5%) | 78 % | 6.5 |
| Grain | Strzegom Pilzneński | 2 kg (43.5%) | 80 % | 4 |
| Grain | Abbey Castle | 0.3 kg (6.5%) | 80 % | 45 |
| Sugar | Cukier | 0.3 kg (6.5%) | 95 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 30 g | 50 min | 5.6 % |
| Boil | Sybilla | 30 g | 5 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------------|
| FM27 Artefakty trapistów | Ale | Slant | 150 ml | Fermentum Mobile |