

# Belgian Blonde Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **5.9**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (67.6%)	80 %	4
Grain	Strzegom Wiedeński	0.8 kg (21.6%)	79 %	10
Grain	Biscuit Malt	0.4 kg (10.8%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %
Boil	East Kent Goldings	10 g	20 min	5.1 %
Boil	East Kent Goldings	15 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	125 ml	Fermentum Mobile

## Notes

- Piwo zaplanowane jako starter dla Quadrupla. Główny akcent położony na ciasteczka i tosty. Pierwsze zastosowanie przeze mnie słodu wiedeńskiego.  
*Sep 30, 2018, 4:53 PM*