

# Belgian Blonde

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **25**
- SRM **6.3**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 7 kg (87.5%)  | 80 %  | 4   |
| Grain | Biscuit Malt        | 0.5 kg (6.3%) | 79 %  | 45  |
| Grain | Carahell            | 0.5 kg (6.3%) | 77 %  | 26  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 30 g   | 60 min | 11 %       |

## Yeasts

| Name                      | Type | Form  | Amount  | Laboratory       |
|---------------------------|------|-------|---------|------------------|
| FM25 Klasztorna medytacja | Ale  | Slant | 1000 ml | Fermentum Mobile |

## Extras

| Type   | Name               | Amount | Use for | Time     |
|--------|--------------------|--------|---------|----------|
| Fining | mech irlandzki     | 6 g    | Boil    | 15 min   |
| Spice  | Cukier kandyzowany | 500 g  | Primary | 5 day(s) |
| Spice  | Cukier biały       | 500 g  | Primary | 5 day(s) |