

# Belgian Blone Ale

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **22**
- SRM **7.2**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **60 C**, Time **40 min**
- Temp **72 C**, Time **50 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **40 min** at **60C**
- Keep mash **50 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (76.9%)	81 %	5
Grain	Biscuit Malt	0.5 kg (7.7%)	79 %	45
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.7%)	75 %	30
Sugar	Sugar, Table (Sucrose)	0.5 kg (7.7%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	70 min	8 %
Boil	Lubelski	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.8 g	Fermentis