

## Belgian single

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **23**
- SRM **3.8**
- 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 **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (88.9%)	85 %	7
Grain	Płatki pszeniczne	0.25 kg (5.6%)	60 %	3
Grain	Weyermann - Carapils	0.25 kg (5.6%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum PL	10 g	60 min	13 %
Boil	Saaz (Czech Republic)	50 g	15 min	4.65 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	300 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	5 g	Boil	15 min