

## blond

---

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **22**
- SRM **5.9**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (71.4%)	80 %	4
Grain	Pszeniczny	0.4 kg (11.4%)	85 %	4
Grain	Abbey Malt Weyermann	0.4 kg (11.4%)	75 %	45
Sugar	cukier biały	0.2 kg (5.7%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	15 g	60 min	7.1 %
Boil	Sybilla	20 g	15 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM28 Habit opata	Ale	Liquid	700 ml	Fermentum Mobile