

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 |