

# Blond

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **18**
- SRM **5.4**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **13.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

## Steps

- Temp **57 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **7.4 liter(s)** of strike water to **63.1C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **13.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (78.4%)	81 %	4
Grain	Biscuit Malt	0.15 kg (5.9%)	79 %	45
Grain	Golden Ale	0.2 kg (7.8%)	80 %	12
Grain	Castlemalting - Cara Clair	0.1 kg (3.9%)	78 %	4
Sugar	Cukier kandyzowany	0.1 kg (3.9%)	95 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	20 g	60 min	3.6 %
Boil	Styrian Golding	5 g	25 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27	Ale	Slant	100 ml	---