

blond

- Gravity **17.5 BLG**
- ABV ---
- IBU **16**
- SRM **7.5**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **75C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (66.7%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (13.3%)	80 %	5
Grain	Pszeniczny	0.5 kg (6.7%)	85 %	4
Grain	Biscuit Malt	0.5 kg (6.7%)	79 %	45
Sugar	cukier	0.5 kg (6.7%)	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	20 g	60 min	9.5 %
Boil	Rakau (NZ)	30 g	0 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
abbey be 256	Ale	Dry	11 g	fermentis