

Blond Ala

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **24**
- SRM **6.1**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **8 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **8 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (87.7%)	80 %	5
Grain	Biscuit Malt	0.5 kg (8.8%)	79 %	45
Sugar	Cukier biały	0.2 kg (3.5%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	64 min	8.8 %
Aroma (end of boil)	Marynka	25 g	1 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis