

Blond V2

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **32**
- SRM **6**
- 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 **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	3.2 kg (71.1%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (22.2%)	79 %	10
Sugar	Candi Sugar, Clear	0.2 kg (4.4%)	78.3 %	2
Grain	Briess - Carapils Malt	0.1 kg (2.2%)	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	11.7 %
Aroma (end of boil)	EXP-2	15 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Finning	Whirfloc	1 g	Boil	5 min