

## Blonde/Chouffe

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **23**
- SRM **4**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **68 C**, Time **40 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **20.8 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **68C**
- Keep mash **5 min** at **77C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	6 kg (85.7%)	79 %	3
Grain	Strzegom Monachijski typ I	0.2 kg (2.9%)	79 %	16
Grain	Briess - 2 Row Carapils Malt	0.3 kg (4.3%)	75 %	3
Sugar	Candi Sugar, Clear	0.5 kg (7.1%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	33 g	75 min	3.4 %
Boil	Saaz (Czech Republic)	20 g	20 min	3.4 %
Boil	Styrian Golding	60 g	10 min	3.6 %
Whirlpool	Styrian Golding	30 g	10 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - Belgian Ardennes	Ale	Liquid	1100 ml	Wyeast Labs
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### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	8 g	Boil	5 min