

Brett Blond

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **33**
- SRM **4.3**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **10 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **12 liter(s)**

Mash information

- Mash efficiency **73.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.2 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **69 C**, Time **25 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **69C**
- Keep mash **10 min** at **77C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **12 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|------------------|--------|-----|
| Grain | Mep@ Pils | 1.74 kg (72%) | 82 % | 4 |
| Grain | Simpsons - Maris Otter | 0.485 kg (20.1%) | 81 % | 6 |
| Sugar | Candi Sugar, Clear | 0.145 kg (6%) | 78.3 % | 2 |
| Grain | Castlemalting Abbey | 0.048 kg (2%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|--------|------------|
| Boil | Northern Brewer | 9.3 g | 60 min | 11.6 % |
| Boil | Hallertau Mittelfruh | 9.3 g | 15 min | 3.7 % |
| Aroma (end of boil) | Styrian Golding | 9.3 g | 12 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|--------|-------------|
| Wyeast - Trappist High Gravity | Ale | Liquid | 125 ml | Wyeast Labs |

| | | | | |
|---|-----|--------|-------|------------|
| WLP650 - Brettanomyces bruxellensis | Ale | Liquid | 35 ml | White Labs |
|---|-----|--------|-------|------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------|--------|---------|--------|
| Water Agent | Gips | 1 g | Mash | 70 min |
| Water Agent | Węglan wapnia | 1 g | Mash | 70 min |

Notes

- Ca - 50,4
Mg - 12,7
Na - 58
Cl - 76,1
SO4 - 75,3
alk.rez, - 81,2
primary Westvleteren Blond
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