

Dark Blonde

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **23**
- SRM **8.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Munich Malt	6 kg (100%)	80 %	14

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	40 g	60 min	3.7 %
Boil	Tettnang	30 g	15 min	3.7 %
Boil	Tettnang	30 g	5 min	3.7 %