

Golden Blond

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **3.5**
- 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 **19.2 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **62 C**, Time **70 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **5 min** at **77C**
- Sparge using **15.5 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 | 5.5 kg (91.7%) | 79 % | 3 |
| Grain | Pszeniczny | 0.5 kg (8.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 40 g | 70 min | 5.6 % |
| Boil | Styrian Golding | 20 g | 5 min | 5.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|--------|---------|------------|
| WLP570 - Belgian Golden Ale Yeast | Ale | Liquid | 1100 ml | White Labs |

Extras

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