

Little Belgian Blonde

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **18**
- SRM **5.3**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński | 4 kg (68.4%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (12.3%) | 85 % | 4 |
| Grain | Abbey Castle | 0.3 kg (5.3%) | 80 % | 45 |
| Grain | Biscuit Malt | 0.2 kg (3.5%) | 79 % | 45 |
| Grain | Weyermann - Carapils | 0.1 kg (1.8%) | 78 % | 4 |
| Sugar | Candi Sugar, Clear | 0.5 kg (8.8%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | East Kent Goldings | 15 g | 60 min | 5.1 % |
| Boil | Saaz (Czech Republic) | 15 g | 60 min | 4.5 % |
| Aroma (end of boil) | East Kent Goldings | 10 g | 20 min | 5.1 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|-------------|-------------|---------------|-------------------|
| Mangrove Jack's M47 Belgian Abbey | Ale | Dry | 10 g | Mangrove Jack's |