

## no.16 belgian blond ale

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **31**
- SRM **8.2**
- 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 **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (89.3%)	80.5 %	2
Grain	Strzegom Karmel 150	0.2 kg (3.6%)	75 %	150
Sugar	Brown Sugar, Dark	0.4 kg (7.1%)	100 %	99

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	60 g	60 min	4.5 %
Boil	Styrian Golding	20 g	15 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP530 - Abbey Ale Yeast	Ale	Liquid	20 ml	White Labs