

## #04 Belgian Blond Ale

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **24**
- SRM **11.8**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **8 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **8.8 liter(s)**

### Fermentables

| Type           | Name                       | Amount          | Yield  | EBC |
|----------------|----------------------------|-----------------|--------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (87.2%)  | 80 %   | 30  |
| Sugar          | Candi Sugar, Clear         | 0.25 kg (12.8%) | 78.3 % | 2   |

### Hops

| Use for             | Name              | Amount | Time      | Alpha acid |
|---------------------|-------------------|--------|-----------|------------|
| Boil                | Marynka           | 10 g   | 60 min    | 8.2 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g   | 10 min    | 3.8 %      |
| Dry Hop             | Spalt Select      | 15 g   | 12 day(s) | 2.8 %      |

### Yeasts

| Name                    | Type | Form   | Amount | Laboratory       |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 30 ml  | Fermentum Mobile |

### Notes

- Wyszło bardzo dobre, ino za mocne, kopie w mózg. Następnym razem trzeba zejść do 15-16\* ekstraktu. No i nie dawać całej fiołki drożdży.  
*May 25, 2018, 10:23 AM*