

Belgian Blond Ale #2

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **32**
- SRM **5.7**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **180 liter(s)**
- Trub loss **5 %**
- Size with trub loss **189 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **219.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **165 liter(s)**
- Total mash volume **220 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **165 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **109.1 liter(s)** of **76C** water or to achieve **219.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	cukier	4 kg (6.8%)	80 %	---
Grain	Strzegom Pilzneński	34 kg (57.6%)	80 %	4
Grain	Płatki owsiane	5 kg (8.5%)	60 %	3
Grain	Carabelge	6 kg (10.2%)	80 %	30
Grain	Viking Pale Ale malt	10 kg (16.9%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	200 g	15 min	7 %
Boil	Lublin (Lubelski)	250 g	10 min	4 %
Boil	Sybilla	300 g	60 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	132 g	Fermentis