

## Belgian Blond Ale

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **17**
- SRM **4.2**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

### Steps

- Temp **57 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **11.5 liter(s)** of strike water to **62.3C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

| Type           | Name                       | Amount         | Yield  | EBC |
|----------------|----------------------------|----------------|--------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (30.9%) | 80 %   | 6   |
| Grain          | Strzegom Pilzneński        | 2.4 kg (43.6%) | 80 %   | 4   |
| Grain          | Viking Wheat Malt          | 0.7 kg (12.7%) | 83 %   | 5   |
| Grain          | Weyermann - Carapils       | 0.2 kg (3.6%)  | 78 %   | 4   |
| Sugar          | Candi Sugar, Clear         | 0.5 kg (9.1%)  | 78.3 % | 2   |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Styrian Golding | 30 g   | 15 min | 3.6 %      |
| Boil    | Galena          | 10 g   | 60 min | 12 %       |