

## #2 Belgian blond ale

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **16**
- SRM **6.1**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **15.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (71.4%)	80 %	4
Grain	Pszeniczny	0.5 kg (8.9%)	85 %	4
Grain	Weyermann - Carapils	0.3 kg (5.4%)	78 %	4
Grain	Biscuit Malt	0.3 kg (5.4%)	79 %	45
Liquid Extract	Candi Sugar, Clear	0.5 kg (8.9%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	4 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	10 min	3.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity	Ale	Slant	150 ml	Wyeast Labs