

## #22 Belgian Blond

- Gravity **14.1 BLG**
- ABV ---
- IBU **24**
- SRM **7.3**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **12 %**
- Size with trub loss **31.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **17 %/h**
- Boil size **39.4 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **26.6 liter(s)** of **76C** water or to achieve **39.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.4 kg (84.4%)	81 %	4
Grain	Cara Blonde - Castle Malting	0.5 kg (7.8%)	78 %	20
Grain	Biscuit Malt	0.35 kg (5.5%)	79 %	45
Grain	Aroma CastleMalting	0.15 kg (2.3%)	78 %	100

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	70 min	10 %
Boil	Lublin (Lubelski)	25 g	20 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Slant	400 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
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Flavor	cukier kandyzowany	600 g	Boil	5 min
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