

47. Belgian Blond

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **26**
- SRM **7.3**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.2 kg (73.3%) | 81 % | 4 |
| Grain | Aroma CastleMalting | 0.2 kg (6.7%) | 78 % | 100 |
| Grain | Pszeniczny | 0.2 kg (6.7%) | 85 % | 4 |
| Grain | Abbey Castle | 0.1 kg (3.3%) | 80 % | 45 |
| Sugar | Cukier | 0.3 kg (10%) | 95 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Simcoe | 10 g | 60 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| Artefakty trapistów | Ale | Slant | 93 ml | FM |

Notes

- Po wysładzane do ok 12blg, po dodaniu 300g cukru i 50 minutach gotowania, zaledwie 13,5blg.
Nov 3, 2017, 11:35 AM