

#70 Belgian Blond Ale

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **23**
- SRM **4.7**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **5.3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **3 min** at **78C**
- Sparge using **-0.2 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Pilzneński | 2.8 kg (80%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.25 kg (7.1%) | 79 % | 16 |
| Grain | Castlemalting - Cara Clair | 0.25 kg (7.1%) | 78 % | 4 |
| Sugar | Candi Sugar, Clear | 0.2 kg (5.7%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Mangrove M31 | Ale | Dry | 11.5 g | --- |