

## Belgian Blond

- Gravity **17.1 BLG**
- ABV ---
- IBU **40**
- SRM **6.1**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **19.1 liter(s)**
- Trub loss **15 %**
- Size with trub loss **22 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

### Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	CastleMalting - Pils	6 kg (85.7%)	81 %	3.5
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4
Grain	Aroma CastleMalting	0.1 kg (1.4%)	78 %	100
Sugar	Sugar, Table (Sucrose)	0.4 kg (5.7%)	100 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	70 min	10 %
Boil	East Kent Goldings	25 g	30 min	5.1 %
Boil	East Kent Goldings	25 g	15 min	5.1 %
Boil	East Kent Goldings	50 g	0 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	100 ml	Fermentum Mobile