

# belgian blond

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **20**
- SRM **5.9**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount         | Yield  | EBC |
|-------|---|----------------|--------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 4.8 kg (75%)   | 80 %   | 4   |
| Grain | Carabelge                                 | 0.8 kg (12.5%) | 80 %   | 30  |
| Grain | Słód pszeniczny<br>jasny Weyermann        | 0.4 kg (6.3%)  | 60 %   | 4   |
| Sugar | Candi Sugar, Clear                        | 0.4 kg (6.3%)  | 78.3 % | 2   |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Styrian Golding | 56 g   | 60 min | 3.6 %      |
| Boil    | Citra           | 24 g   | 1 min  | 4.5 %      |

## Yeasts

| Name  | Type | Form  | Amount  | Laboratory       |
|-------|------|-------|---------|------------------|
| FM 25 | Ale  | Slant | 38.4 ml | FERMENTUM MOBILE |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                   |        |      |        |
|--------|-------------------|--------|------|--------|
| Flavor | skórka pomarańczy | 64 g   | Boil | 10 min |
| Spice  | lukrecja          | 3.84 g | Boil | 10 min |
| Spice  | goździk           | 0.8 g  | Boil | 10 min |