

# Belgian Blond

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **18**
- SRM **6.2**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7.5 kg (71.4%)	80 %	4
Grain	Biscuit Malt	1 kg (9.5%)	79 %	50
Grain	carapils	1 kg (9.5%)	--- %	5
Grain	Strzegom Wiedeński	1 kg (9.5%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	60 g	60 min	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM 27	Ale	Liquid	30 ml	---