

# Belgian Blond

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **21**
- SRM **5.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.7 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **71 C**, Time **20 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **71C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.6 kg (71.3%)	81 %	5
Grain	Viking Wheat Malt	0.4 kg (7.9%)	83 %	5
Grain	Weyermann - Carapils	0.15 kg (3%)	78 %	4
Grain	Biscuit Malt	0.4 kg (7.9%)	79 %	45
Sugar	Candi Sugar, Clear	0.5 kg (9.9%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	20 g	60 min	7.1 %
Boil	East Kent Goldings	15 g	20 min	5.1 %
Boil	East Kent Goldings	20 g	5 min	5.1 %