

# Belgian Blond

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **26**
- SRM **5.6**
- 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 **12 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg (80.6%)	80.5 %	4
Grain	MINCH MALT - Irish Wheat Malt	1 kg (16.1%)	82 %	4
Grain	BESTMALZ - Best Carmel Minich Type I	0.2 kg (3.2%)	75 %	90

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Haliertauer Tradition	40 g	50 min	5.8 %
Aroma (end of boil)	Haliertauer Tradition	20 g	10 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Slant	100 ml	od Oisina