

Belgian Blond Ale

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **23**
- SRM **4.6**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **50 C**, Time **5 min**
- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **20 min** at **62C**
- Keep mash **50 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (65.6%)	80 %	4
Grain	Płatki pszeniczne	0.4 kg (6.6%)	85 %	3
Grain	Briess - Carapils Malt	0.6 kg (9.8%)	74 %	3
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (1.6%)	73 %	120
Sugar	cukier	1 kg (16.4%)	90 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	22 g	60 min	10 %
Boil	Lublin (Lubelski)	21 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min