

# Belgian Blond Ale

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **24**
- SRM **5.5**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (77.8%)	82 %	4
Grain	Bestmalz Carmel Pils	0.3 kg (6.7%)	75 %	5
Grain	Biscuit Malt	0.3 kg (6.7%)	79 %	45
Grain	Pszeniczny	0.3 kg (6.7%)	85 %	4
Sugar	Candi Sugar, Clear	0.1 kg (2.2%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Lublin (Lubelski)	25 g	40 min	4 %

## Yeasts

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

## Notes

- Drozdze namnozone w wirowce 1,5dnia  
*Dec 29, 2019, 6:07 PM*