

Belgian Blond Ale

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **28**
- SRM **9.4**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 4.8 kg (78.3%) | 82 % | 4 |
| Grain | Strzegom Karmel 150 | 0.4 kg (6.5%) | 75 % | 150 |
| Grain | Biscuit Malt | 0.4 kg (6.5%) | 79 % | 45 |
| Grain | Pszeniczny | 0.4 kg (6.5%) | 85 % | 4 |
| Sugar | Candi Sugar, Clear | 0.13 kg (2.1%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|-----------|------------|
| Boil | Lublin (Lubelski) | 20 g | 60 min | 2.8 % |
| Boil | lunga | 10 g | 40 min | 11 % |
| Boil | Magnum | 10 g | 45 min | 13.4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 10 min | 2.8 % |
| Dry Hop | Lublin (Lubelski) | 20 g | 10 day(s) | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Slant | 200 ml | Fermentum Mobile |

Notes

- BLG przed gotowaniem - 14
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