Belgian Blond Ale

- Gravity 15.9 BLG
- ABV **6.7** %
- IBU **28**
- SRM **5.8**
- Style Belgian Blond Ale

Batch size

- Expected quantity of finished beer 21 liter(s)
- Trub loss 5 %
- Size with trub loss 22.1 liter(s)
- · Boil time 60 min
- Evaporation rate 10 %/h
- Boil size 26.5 liter(s)

Mash information

- Mash efficiency 75 %
- Liquor-to-grist ratio 3.3 liter(s) / kg
- Mash size 20.6 liter(s)
- Total mash volume 26.9 liter(s)

Steps

- Temp 64 C, Time 60 min
 Temp 78 C, Time 10 min

Mash step by step

- Heat up 20.6 liter(s) of strike water to 70.7C
- Add grains
- Keep mash 60 min at 64C
- Keep mash 10 min at 78C
- Sparge using 12.2 liter(s) of 76C water or to achieve 26.5 liter(s) of wort

Fermentables

Туре	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg <i>(84.6%)</i>	81 %	4
Grain	Abbey Castle	0.5 kg <i>(7.7%)</i>	80 %	45
Grain	Castlemalting - Cara Clair	0.25 kg <i>(3.8%)</i>	78 %	4
Sugar	Candi Sugar, Clear	0.25 kg <i>(3.8%)</i>	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	7.6 %
Boil	Saaz (Czech Republic)	25 g	0 min	4.5 %

Yeasts

Name	Туре	Form	Amount	Laboratory
Wyeast - Belgian Abbey II	Ale	Slant	150 ml	Wyeast Labs

Extras

Туре	Name	Amount	Use for	Time
Water Agent	Calcium Chloride	5 g	Mash	60 min

Water Agent	Lactic Acid	5 g	Mash	60 min
Fining	Whirlfloc	2.5 g	Boil	10 min