

# Belgian blond ale

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **40**
- SRM **5**
- 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 **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **31.8 liter(s)**
- Total mash volume **37.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (86.2%)	81 %	4
Grain	Biscuit Malt	0.3 kg (5.2%)	79 %	45
Sugar	Cukier	0.5 kg (8.6%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	East Kent Goldings	25 g	20 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	1500 ml	Fermentum Mobile