

# Belgian Blond Ale

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **22**
- SRM **4.7**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.3 kg (82.8%)	80 %	4
Grain	Pszoniczny	0.5 kg (7.8%)	85 %	4
Grain	Cookie	0.3 kg (4.7%)	75 %	25
Sugar	Brown Sugar, Light	0.3 kg (4.7%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12 %
Boil	Styrian Golding	15 g	10 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis