

# Belgian Blond Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **14**
- SRM **4.3**
- 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 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (72.7%)	80 %	4
Grain	Strzegom Wiedeński	1.2 kg (21.8%)	79 %	10
Sugar	Belgijski biały kandyzowany	0.3 kg (5.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	30 g	60 min	4 %
Boil	Hallertau Spalt Select	15 g	10 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM28 Habit opata	Ale	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	aframon madagarski	6 g	Boil	10 min