

# belgian blond ale z brzoskwinia

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **29**
- SRM **5.9**
- 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 **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **77C**
- 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 | Castle Pale Ale      | 2.9 kg (46.8%) | 80 %   | 9   |
| Grain | Briess - Pilsen Malt | 2.9 kg (46.8%) | 80.5 % | 3   |
| Grain | Aromatic Malt        | 0.2 kg (3.2%)  | 78 %   | 50  |
| Sugar | Candi Sugar, Clear   | 0.2 kg (3.2%)  | 78.3 % | 2   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Cascade | 50 g   | 60 min | 6 %        |
| Aroma (end of boil) | Cascade | 50 g   | 0 min  | 6 %        |

## Yeasts

| Name                        | Type | Form   | Amount  | Laboratory |
|-----------------------------|------|--------|---------|------------|
| WLP500 - Trappist Ale Yeast | Ale  | Liquid | 2000 ml | White Labs |

## Extras

| Type   | Name               | Amount | Use for | Time     |
|--------|--------------------|--------|---------|----------|
| Flavor | puree z brzoskwini | 1000 g | Primary | 7 day(s) |