

# Belgian Blond - Klarestein

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **21**
- SRM **5.1**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Plsner - wayermann	4 kg (80%)	80 %	4
Grain	Weyermann - Carapils	0.3 kg (6%)	78 %	4
Grain	Abbey Malt Weyermann	0.1 kg (2%)	75 %	45
Grain	Briess - Aromatic Malt	0.1 kg (2%)	77 %	39
Liquid Extract	Honey	0.5 kg (10%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	9 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Slant	150 ml	Fermentum Mobile