

Belgian Blonde Ale

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **24**
- SRM **6.5**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Pilzneński | 2.2 kg (62.3%) | 81 % | 4 |
| Grain | Monachijski | 0.4 kg (11.3%) | 80 % | 16 |
| Grain | Pszeniczny | 0.4 kg (11.3%) | 85 % | 4 |
| Sugar | Candi Sugar, Clear | 0.2 kg (5.7%) | 78.3 % | 2 |
| Grain | Biscuit Malt | 0.2 kg (5.7%) | 79 % | 45 |
| Grain | Aromatic Malt | 0.13 kg (3.7%) | 78 % | 51 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 13.3 % |
| Boil | Saaz (Czech Republic) | 20 g | 5 min | 3.5 % |