

# Belgian Blonde Ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **5.2**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (76.9%)  | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 1 kg (15.4%)  | 83 %  | 5   |
| Grain | Carabelge           | 0.5 kg (7.7%) | 80 %  | 30  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Azacca | 15 g   | 60 min | 14 %       |
| Boil    | Azacca | 15 g   | 30 min | 14 %       |

## Yeasts

| Name                     | Type | Form   | Amount | Laboratory       |
|--------------------------|------|--------|--------|------------------|
| FM27 Artefakty trapistów | Ale  | Liquid | 30 ml  | Fermentum Mobile |

## Extras

| Type   | Name        | Amount | Use for | Time  |
|--------|-------------|--------|---------|-------|
| Flavor | Miód Lipowy | 400 g  | Boil    | 5 min |