

## Belgian blonde ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **7.2**
- Style **American Pale 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński        | 5 kg (78.1%)   | 70 %   | 4   |
| Grain | Abbey Castle               | 1 kg (15.6%)   | 70 %   | 45  |
| Grain | Castlemalting - Cara Clair | 0.25 kg (3.9%) | 70 %   | 4   |
| Sugar | Candi Sugar, Clear         | 0.15 kg (2.3%) | 78.3 % | 2   |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Cascade    | 30 g   | 60 min | 6.6 %      |
| Aroma (end of boil) | Saaz (USA) | 30 g   | 60 min | 3.75 %     |