

# Belgian Blonde Ale

- Gravity **16.5 BLG**
- ABV ---
- IBU **22**
- SRM **6.7**
- 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 **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

## Steps

- Temp **54 C**, Time **20 min**
- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **58.8C**
- Add grains
- Keep mash **20 min** at **54C**
- Keep mash **20 min** at **62C**
- Keep mash **50 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

| Type        | Name                         | Amount         | Yield  | EBC |
|-------------|------------------------------|----------------|--------|-----|
| Grain       | Cara Blonde - Castle Malting | 0.5 kg (9.9%)  | 78 %   | 20  |
| Grain       | Pilzński                     | 3.5 kg (69.3%) | 81 %   | 4   |
| Grain       | Biscuit Malt                 | 0.25 kg (5%)   | 79 %   | 45  |
| Sugar       | Candi Sugar, Clear           | 0.7 kg (13.9%) | 78.3 % | 2   |
| Dry Extract | WES ekstrakt słodowy jasny   | 0.1 kg (2%)    | 80 %   | --- |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Hallertau Tradition | 25 g   | 70 min | 5.4 %      |
| Boil    | Marynka             | 10 g   | 20 min | 10.5 %     |
| Boil    | Lublin (Lubelski)   | 10 g   | 5 min  | 4 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                          |     |        |       |               |
|--------------------------|-----|--------|-------|---------------|
| Northeastern Abbey Yeast | Ale | Liquid | 60 ml | The Yeast Bay |
|--------------------------|-----|--------|-------|---------------|

### Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Fining      | mech irlandzki  | 5 g    | Boil    | 15 min |
| Water Agent | Gips Piwowarski | 10 g   | Mash    | ---    |