

# Blond

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **3.7**
- Style **Belgian Blond 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 **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount        | Yield  | EBC |
|-------|--------------------|---------------|--------|-----|
| Grain | Pilzneński         | 5 kg (92.6%)  | 81 %   | 4   |
| Sugar | Candi Sugar, Clear | 0.4 kg (7.4%) | 78.3 % | 2   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Oktawia | 30 g   | 60 min | 7.1 %      |
| Boil    | Sybilla | 20 g   | 20 min | 7.2 %      |
| Boil    | Sybilla | 20 g   | 12 min | 7.2 %      |
| Boil    | Tomyski | 20 g   | 12 min | 6.4 %      |
| Boil    | Tomyski | 20 g   | 0 min  | 6.4 %      |
| Boil    | Sybilla | 35 g   | 0 min  | 7.2 %      |

## Yeasts

| Name                           | Type | Form   | Amount  | Laboratory |
|--------------------------------|------|--------|---------|------------|
| Wyeast - 1214<br>Belgian Abbey | Ale  | Liquid | 1200 ml | Wyeast     |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |                  |       |      |        |
|-------------|------------------|-------|------|--------|
| Fining      | Whirlfloc-T      | 2.5 g | Boil | 10 min |
| Water Agent | Calcium Chloride | 5 g   | Mash | 60 min |
| Water Agent | Lactic Acid      | 5 g   | Mash | 60 min |