

# Blond

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **25**
- SRM **4.7**
- 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 **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3.1 kg (83.8%)	81 %	4
Grain	Pszeniczny	0.2 kg (5.4%)	85 %	4
Sugar	Cane (Beet) Sugar	0.2 kg (5.4%)	100 %	0
Grain	Briess - Carapils Malt	0.1 kg (2.7%)	74 %	3
Grain	Abbey Malt Weyermann	0.1 kg (2.7%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	12 %
Aroma (end of boil)	East Kent Goldings	15 g	5 min	4.4 %