

Blond

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **35**
- SRM **5.7**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **5.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **7.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5.9 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **69 C**, Time **45 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **67.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **45 min** at **69C**
- Sparge using **-1.6 liter(s)** of **76C** water or to achieve **7.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Mep@ Pils | 1.5 kg (78.9%) | 82 % | 4 |
| Grain | Mep@Wheat | 0.2 kg (10.5%) | 84.7 % | 4 |
| Grain | Castlemalting Abbey | 0.1 kg (5.3%) | 80 % | 45 |
| Sugar | Candi Sugar, Clear | 0.1 kg (5.3%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Northern Brewer | 5 g | 60 min | 11.6 % |
| Boil | Sladek | 20 g | 10 min | 5.58 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|---------|--------|------------|
| St.Fruillien Grand Cru | Ale | Culture | 0.3 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|---------|
| Water Agent | Gi[s | 2 g | Mash | 105 min |