

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