

# Blond

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **25**
- SRM **5.8**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (75.8%)	80 %	4
Grain	Pszeniczny	0.5 kg (15.2%)	85 %	4
Grain	Abbey Malt Weyermann	0.3 kg (9.1%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	10 g	60 min	9 %
Boil	Oktawia	10 g	15 min	9 %
Aroma (end of boil)	Oktawia	30 g	1 min	9 %