

## Blond 3.0

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **5.2**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (83.3%)	81 %	4
Grain	cookie strzegom	0.5 kg (6.9%)	70 %	45
Grain	Cara Blonde - Castle Malting	0.2 kg (2.8%)	78 %	20
Sugar	Candi Sugar, Clear	0.5 kg (6.9%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	30 min	6.5 %
Boil	East Kent Goldings	30 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP575 - Belgian Style Ale Yeast Blend	Ale	Liquid	1500 ml	White Labs