

blond ale

- Gravity **14.3 BLG**
- ABV ---
- IBU **44**
- SRM **8.2**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (76.9%)	80 %	4
Grain	Strzegom Karmel 150	0.25 kg (7.7%)	75 %	150
Grain	Płatki owsiane	0.25 kg (7.7%)	85 %	3
Sugar	Candi Sugar, Clear	0.25 kg (7.7%)	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	35 g	60 min	5.8 %
Boil	Golding	15 g	20 min	4.5 %
Boil	Golding	10 g	7 min	4.5 %