

# Blond ale

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **19**
- SRM **6.7**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **60 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **30 min** at **60C**
- Keep mash **40 min** at **72C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.3 kg (78%)	85 %	7
Sugar	cukier kandyzowany	0.23 kg (5.4%)	100 %	---
Grain	Weyermann - Carapils	0.5 kg (11.8%)	78 %	4
Grain	Biscuit Malt	0.2 kg (4.7%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Marynka	5 g	0 min	10 %