

Blond ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **5**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **15.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|-----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (78.1%) | 81 % | 4 |
| Grain | Abbey Castle | 0.15 kg (4.7%) | 80 % | 45 |
| Grain | Pszeniczny | 0.55 kg (17.2%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 40 g | 60 min | 3.5 % |
| Whirlpool | Styrian Dragon | 30 g | 1 min | 7.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|---------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 1500 ml | Fermentum Mobile |