

Blond

- Gravity **15.5 BLG**
- ABV ---
- IBU **28**
- SRM **2.8**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **45 C**, Time **5 min**
- Temp **63 C**, Time **55 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **5 min** at **45C**
- Keep mash **55 min** at **63C**
- Keep mash **20 min** at **70C**
- Keep mash **2 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|--------|-----|
| Grain | Briess - Pilsen Malt | 5 kg (100%) | 80.5 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 50 g | 75 min | 4.5 % |
| Boil | Hallertau | 10 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| T-58 | Ale | Dry | 11.5 g | fermentis |