

## blonde. leffe

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **18**
- SRM **8.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15.4 liter(s)**

### Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **11.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pilzneński           | 3.1 kg (80.7%)  | 81 %  | 4   |
| Grain | Viking Melanoidynowy | 0.54 kg (14.1%) | 75 %  | 60  |
| Grain | Biscuit Malt         | 0.2 kg (5.2%)   | 79 %  | 45  |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Hallertau Tradition   | 18 g   | 50 min | 5 %        |
| Boil    | Saaz (Czech Republic) | 9 g    | 10 min | 4.5 %      |
| Boil    | Hallertau Tradition   | 6 g    | 10 min | 5 %        |

### Yeasts

| Name                    | Type | Form   | Amount | Laboratory       |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 100 ml | Fermentum Mobile |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |          |      |      |       |
|-------|----------|------|------|-------|
| Spice | kolendra | 12 g | Boil | 5 min |
|-------|----------|------|------|-------|