

# Golden Blond

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **3.5**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **62 C**, Time **70 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **5 min** at **77C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	5.5 kg (91.7%)	79 %	3
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	40 g	70 min	5.6 %
Boil	Styrian Golding	20 g	5 min	5.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP570 - Belgian Golden Ale Yeast	Ale	Liquid	1100 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	8 g	Boil	5 min