

# Le Blonde

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **5.3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **57 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **63.2C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.6 kg (64.3%)	81 %	4
Grain	Castle Pale Ale	1.2 kg (21.4%)	80 %	8
Grain	Biscuit Malt	0.4 kg (7.1%)	79 %	45
Grain	Weyermann - Carapils	0.1 kg (1.8%)	78 %	4
Sugar	Candi Sugar, Clear	0.3 kg (5.4%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Styrian Golding	20 g	20 min	3.6 %
Aroma (end of boil)	Styrian Golding	28 g	0 min	3.6 %