

Little Belgian Blonde

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **18**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.9 kg (68.4%)	81 %	4
Grain	Pszeniczny	0.7 kg (12.3%)	85 %	4
Grain	Abbey Castle	0.3 kg (5.3%)	80 %	45
Grain	Biscuit Malt	0.2 kg (3.5%)	79 %	45
Grain	Weyermann - Carapils	0.1 kg (1.8%)	78 %	4
Sugar	Candi Sugar, Clear	0.5 kg (8.8%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	5.1 %
Boil	Saaz (Czech Republic)	15 g	60 min	4.5 %
Aroma (end of boil)	East Kent Goldings	10 g	20 min	5.1 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	10 g	Mangrove Jack's