

## Session Blond

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **4**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (78.9%)	80 %	4
Grain	Pszeniczny	1 kg (17.5%)	85 %	4
Grain	Cookie	0.2 kg (3.5%)	75 %	25

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12 %
Boil	Styrian Golding	15 g	10 min	3.6 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Spice	curacao	10 g	Boil	5 min