

## Belgian Blond

- Gravity **17.1 BLG**
- ABV ---
- IBU **40**
- SRM **6.1**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **19.1 liter(s)**
- Trub loss **15 %**
- Size with trub loss **22 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

### Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | CastleMalting - Pils   | 6 kg (85.7%)  | 81 %  | 3.5 |
| Grain | Weyermann - Carapils   | 0.5 kg (7.1%) | 78 %  | 4   |
| Grain | Aroma CastleMalting    | 0.1 kg (1.4%) | 78 %  | 100 |
| Sugar | Sugar, Table (Sucrose) | 0.4 kg (5.7%) | 100 % | 2   |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Marynka            | 25 g   | 70 min | 10 %       |
| Boil    | East Kent Goldings | 25 g   | 30 min | 5.1 %      |
| Boil    | East Kent Goldings | 25 g   | 15 min | 5.1 %      |
| Boil    | East Kent Goldings | 50 g   | 0 min  | 5.1 %      |

### Yeasts

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