Belgian Blond a'la Tomalus

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **19**
- SRM **11.7**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg *(72.9%)*	81 %	4
Grain	Strzegom Pszeniczny	0.5 kg *(10.4%)*	81 %	6
Grain	Abbey Malt Weyermann	0.3 kg *(6.3%)*	75 %	45
Sugar	Candi Sugar, Amber	0.5 kg *(10.4%)*	78.3 %	148

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %
Boil	Saaz (Czech Republic)	15 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Liquid	150 ml	Wyeast Labs