

## #70 Belgian Blond Ale

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **23**
- SRM **4.7**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **5.3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **3 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **3 min** at **78C**
- Sparge using **-0.2 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Pilzneński                 | 2.8 kg (80%)   | 81 %   | 4   |
| Grain | Strzegom Monachijski typ I | 0.25 kg (7.1%) | 79 %   | 16  |
| Grain | Castlemalting - Cara Clair | 0.25 kg (7.1%) | 78 %   | 4   |
| Sugar | Candi Sugar, Clear         | 0.2 kg (5.7%)  | 78.3 % | 2   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 10 g   | 60 min | 13.5 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Mangrove M31 | Ale  | Dry  | 11.5 g | ---        |