

#28 Belgian Blond Ale

- Gravity **17.5 BLG**
- ABV ---
- IBU **30**
- SRM **5.9**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	3 kg (84.5%)	79 %	4
Grain	Weyermann - Carapils	0.25 kg (7%)	78 %	4
Sugar	Candi Sugar, Clear	0.3 kg (8.5%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	60 min	5.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity	Ale	Liquid	125 ml	Wyeast Labs