

# BeerCalc: Vinds Blonde

**Style: Belgian Blonde**

**Brewer: Kim Vind**

## Vital Statistics

Volume	25 litres
OG	1063
Boil Volume	28 litres
Boil gravity	1056
Alcohol (ABV)	6.8 %
Colour	13 EBC (Amber)
Bitterness	30 IBU
BU:GU	0.48
FG	1011



## Fermentables

Pilsner Malt	3 EBC	2800 g
Maris Otter Pale Malt	5 EBC	2400 g
Munich Malt	15 EBC	500 g
Cara Gold	120 EBC	200 g
Cane Sugar (light)	0 EBC	500 g
		<b>6400 g</b>

## Mash schedule

Mash step	55 °C	20 min
Mash step	64 °C	50 min
Mash step	78 °C	10 min

Total grain weight for mash: 5900 g

## Hops

East Kent Golding	5.1 %	40 g	60 min
Cascade	5.7 %	60 g	10 min
Kohatu	6.0 %	10 g	5 min

## Misc Ingredients

## Fermentation

Fermentation	1214 Belgian Abbey	20 °C	14 days
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