

## TB BBA

- Gravity **15.5 BLG**
- ABV ---
- IBU **26**
- SRM **6.4**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.3 kg (76.8%)	80.5 %	2
Grain	Cara Blonde - Castle Malting	0.4 kg (7.1%)	78 %	20
Grain	Biscuit Malt	0.3 kg (5.4%)	79 %	45
Grain	Aromatic Malt	0.1 kg (1.8%)	78 %	51
Sugar	Candi Sugar, Clear	0.5 kg (8.9%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale Abbey	Ale	Dry	11.5 g	Safale