

## Belgian Blond Warka #2

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **19**
- SRM **5.8**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

### Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **10.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.4 kg (69.6%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (14.5%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.1 kg (2.9%)	75 %	30
Grain	Cookie strzegom	0.1 kg (2.9%)	75 %	40
Adjunct	Płatki pszeniczne	0.2 kg (5.8%)	85 %	3
Sugar	Candi Sugar, Clear	0.15 kg (4.3%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalt	25 g	60 min	2.9 %
Boil	Tettnang	30 g	10 min	3.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M31 Belgian Tripel	Ale	Dry	10 g	---