

# Belgian Mario1

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **20**
- SRM **15.5**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **45 C**, Time **95 min**
- Temp **64 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **95 min** at **45C**
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (87.7%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.8%)	68 %	1200
Grain	Płatki owsiane	0.2 kg (3.5%)	60 %	3
Sugar	Candi Sugar, Amber	0.4 kg (7%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7 %
Boil	Perle	10 g	20 min	7 %
Aroma (end of boil)	Perle	10 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11.5 g	---

## Notes

- ok  
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- ok  
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