

Belgijka

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **21**
- SRM **4.5**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **54.7 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **39.4 liter(s)**
- Total mash volume **51 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **67 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **39.4 liter(s)** of strike water to **68.2C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **26.9 liter(s)** of **76C** water or to achieve **54.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Weyermann - Carapils | 0.3 kg (2.5%) | 78 % | 4 |
| Grain | cookie | 0.3 kg (2.5%) | 75 % | 50 |
| Grain | Strzegom Pilzneński | 11 kg (90.9%) | 80 % | 4 |
| Sugar | cukier | 0.5 kg (4.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 80 g | 60 min | 5 % |
| Boil | Styrian Golding | 20 g | 30 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|--------|--------|-------------|
| Wyeast - 1388 Belgian Strong Ale | Ale | Liquid | 240 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------|-----|------|-------|
| Fining | whirfloc | 5 g | Boil | 5 min |
|--------|----------|-----|------|-------|