

Belgijka

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **11**
- SRM **3.9**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (72.7%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (18.2%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (9.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 60 min | 5.1 % |
| Boil | Saaz (Czech Republic) | 15 g | 10 min | 2.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Slant | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Curacao | 5 g | Boil | 10 min |