

# Belgijskie wzgórza

- Gravity **16.4 BLG**
- ABV ---
- IBU **33**
- SRM **7.6**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **23.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (72.7%)	80 %	4
Grain	Strzegom Wiedeński	0.8 kg (14.5%)	79 %	10
Grain	Amber Malt	0.2 kg (3.6%)	75 %	43
Grain	Biscuit Malt	0.15 kg (2.7%)	79 %	45
Liquid Extract	Honey	0.35 kg (6.4%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	15 g	35 min	17.2 %
Aroma (end of boil)	Enigma (AUS)	15 g	7 min	17.2 %
Dry Hop	Enigma (AUS)	25 g	4 day(s)	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wyeast 3522	Ale	Liquid	800 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	kandyzowana pomarańcza	35 g	Secondary	7 day(s)

## Notes

- Fermentacja burzliwa 8 dni w temp. 21-21,5  
Fermentacja cicha 12 dni w temp. 16,5-17  
BLG końcowe 2,3

Do refermentacji 85g glukozy  
*Jun 4, 2016, 1:47 PM*