

# Cycata Lala

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **22**
- SRM **6.8**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (69.4%) | 80 %   | 4   |
| Grain | Pszeniczny          | 0.25 kg (6.9%) | 85 %   | 4   |
| Grain | Abbey Castle        | 0.4 kg (11.1%) | 80 %   | 45  |
| Sugar | Candi Sugar, Clear  | 0.25 kg (6.9%) | 78.3 % | 2   |
| Grain | Strzegom Wiedeński  | 0.2 kg (5.6%)  | 79 %   | 10  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | lunga                 | 10 g   | 45 min | 11 %       |
| Boil    | Saaz (Czech Republic) | 20 g   | 10 min | 4.5 %      |

## Yeasts

| Name                     | Type | Form   | Amount | Laboratory       |
|--------------------------|------|--------|--------|------------------|
| FM27 Artefakty trapistów | Ale  | Liquid | 170 ml | Fermentum Mobile |