

Magrat

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **23**
- SRM **4.8**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **57 C**, Time **10 min**
- Temp **60 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **63.2C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **30 min** at **60C**
- Keep mash **20 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Pilzneński | 3.6 kg (65.5%) | 81 % | 3.8 |
| Grain | Pszeniczny | 0.7 kg (12.7%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (9.1%) | 79 % | 10 |
| stary | | | | |
| Grain | Biscuit Malt | 0.2 kg (3.6%) | 79 % | 50 |
| Sugar | Candi Sugar, Clear | 0.5 kg (9.1%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--------------|-----------------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 12.5 % |
| Boil | Perle | 10 g | 25 min | 5 % |
| stary (2015) | | | | |
| Boil | Styrian Golding | 12 g | 25 min | 4.1 % |
| stary (2014) | | | | |
| Boil | Fuggles | 10 g | 25 min | 4.8 % |
| stary (2015) | | | | |

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|---------------------------|-------------|-------------|---------------|-------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Fining | Irish Moss | 5 g | Boil | 10 min |