

# Siwa

- Gravity **15.9 BLG**
- ABV ---
- IBU **27**
- SRM **4.7**
- Style **Belgian Blond Ale**

## Batch size

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

## Mash information

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

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up liter(s) of strike water to C
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using liter(s) of C water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (86.5%)	81 %	4
Grain	Carapils	0.5 kg (9.6%)	72 %	4
Sugar	Syrop kandyzowany jasny	0.2 kg (3.8%)	90 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	10 g	60 min	5 %
Boil	East Kent Goldings	50 g	30 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Klasztorna Medytacja FM25	Ale	Liquid	150 ml	Fermentum Mobile

## Notes

- Pierwsza wersja przepisu z syropem kandyzowanym domowej roboty.  
*Feb 24, 2015, 12:44 PM*