

Środkowa Belgia!

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **5.4**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **62 C**, Time **70 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **70 min** at **62C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pilsneński	4 kg (70.8%)	80 %	4
Sugar	Cukier biały	0.3 kg (5.3%)	95 %	1
Grain	Viking Malt Pale Ale	0.65 kg (11.5%)	79 %	6
Grain	Viking Malt Pszeniczny	0.6 kg (10.6%)	82 %	5
Grain	Viking Malt Caramel Aromatic	0.1 kg (1.8%)	75 %	180

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Tradition 2017	43 g	60 min	5.2 %
Boil	Junga 2017	5 g	60 min	9.5 %
Boil	Lubelski 2016	10 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty Trapistów	Ale	Slant	250 ml	Fermentis

Notes

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

- Na cichą pójda jakieś owoce i płatki.
Pewnie warka dzielona na 3.

Zmiany:

1. Cukier biały: 0,7 -> 0,3
 2. Pilzneński: 3,35 -> 4,0
- Z 14,1 blg -> 14.0 blg.
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