

Tamptation clone Belgian blonde Farmhouse tour

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **6**
- SRM **6**
- 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 **90 min**
- Evaporation rate **7 %/h**
- Boil size **23.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **23.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.3 kg (75.4%)	81 %	4
Grain	Pszeniczny	0.5 kg (8.8%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (5.3%)	75 %	30
Grain	Strzegom Bursztynowy/cookie	0.3 kg (5.3%)	70 %	49
Grain	Oats, Flaked	0.3 kg (5.3%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	East Kent Goldings	30 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	10 g	Mangrove Jack's
brett	Ale	Slant	10 ml	---