

## TB BBA

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- Gravity **15.5 BLG**
- ABV ---
- IBU **26**
- SRM **6.4**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount         | Yield  | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt         | 4.3 kg (76.8%) | 80.5 % | 2   |
| Grain | Cara Blonde - Castle Malting | 0.4 kg (7.1%)  | 78 %   | 20  |
| Grain | Biscuit Malt                 | 0.3 kg (5.4%)  | 79 %   | 45  |
| Grain | Aromatic Malt                | 0.1 kg (1.8%)  | 78 %   | 51  |
| Sugar | Candi Sugar, Clear           | 0.5 kg (8.9%)  | 78.3 % | 2   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 20 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 20 g   | 20 min | 4 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale Abbey | Ale  | Dry  | 11.5 g | Safale     |