

Test 2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **29**
- SRM **5**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 2-rzędowy	3 kg (82.2%)	80 %	3.5
Grain	Cara Blonde - Castle Malting	0.3 kg (8.2%)	78 %	20
Grain	Biscuit Malt	0.1 kg (2.7%)	79 %	45
Sugar	cukier kandyzowany biały	0.25 kg (6.8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	17 g	60 min	9 %
Boil	hallertau mittelfruh	20 g	10 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
t-58	Ale	Dry	5 g	fermentis