

## Bładasek 2

---

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **23**
- SRM **5.7**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **2 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (83.3%)	81 %	4
Grain	Carabelge	0.5 kg (10.4%)	80 %	30
Sugar	Sugar, Clear	0.3 kg (6.3%)	78.3 %	2
Roztwór dodany w trakcie fermentacji burzliwej				

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	styrian wolf	10 g	60 min	14.9 %
Aroma (end of boil)	styrian wolf	25 g	2 min	14.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP550 - Belgian Ale Yeast	Ale	Liquid	100 ml	---