

BBA by JJ

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **27**
- SRM **7.5**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|--------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 3 kg (54.5%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.4 kg (7.3%) | 78 % | 4 |
| Grain | Pszeniczny | 0.3 kg (5.5%) | 85 % | 4 |
| Sugar | Candi Sugar, Clear | 0.8 kg (14.5%) | 78.3 % | 2 |
| Grain | Abbey Malt Weyermann | 1 kg (18.2%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 35 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale | Dry | 11.5 g | Mangrove Jack's |