

Belgian Blond Ale v2 wyczniej

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **27**
- SRM **7.5**
- 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 **100 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 4 kg (62.5%) | 81 % | 5 |
| Grain | Weyermann pszeniczny jasny | 0.6 kg (9.4%) | 80 % | 6 |
| Grain | Weyermann - Carapils | 0.7 kg (10.9%) | 78 % | 4 |
| Grain | Abbey Castle | 0.7 kg (10.9%) | 80 % | 45 |
| Grain | Biscuit Malt | 0.2 kg (3.1%) | 79 % | 45 |
| Grain | Bestmalz Carmel Pils | 0.2 kg (3.1%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 30 g | 60 min | 4.5 % |
| Boil | Marynka | 30 g | 15 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 37.5 ml | Fermentum Mobile |

Notes

- Mialy byc FM21 Odkrycie sezonu ... ale browamator zjebal :\
Wiec uzywam starych FM26 Belgijskie Pagórki
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