

# Belgian Mario1

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **20**
- SRM **15.5**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **45 C**, Time **95 min**
- Temp **64 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **95 min** at **45C**
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield  | EBC  |
|-------|-----------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt        | 5 kg (87.7%)  | 80 %   | 5    |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.8%) | 68 %   | 1200 |
| Grain | Płatki owsiane              | 0.2 kg (3.5%) | 60 %   | 3    |
| Sugar | Candi Sugar, Amber          | 0.4 kg (7%)   | 78.3 % | 148  |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Perle | 20 g   | 60 min | 7 %        |
| Boil                | Perle | 10 g   | 20 min | 7 %        |
| Aroma (end of boil) | Perle | 10 g   | 5 min  | 7 %        |

## Yeasts

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safale BE-134 | Ale  | Dry  | 11.5 g | ---        |

## Notes

- ok  
Oct 24, 2023, 9:43 PM

- ok  
Oct 24, 2023, 9:43 PM