

Belgijka

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **21**
- SRM **4.5**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **54.7 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **39.4 liter(s)**
- Total mash volume **51 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **67 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **39.4 liter(s)** of strike water to **68.2C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **26.9 liter(s)** of **76C** water or to achieve **54.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	0.3 kg (2.5%)	78 %	4
Grain	cookie	0.3 kg (2.5%)	75 %	50
Grain	Strzegom Pilzneński	11 kg (90.9%)	80 %	4
Sugar	cukier	0.5 kg (4.1%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	80 g	60 min	5 %
Boil	Styrian Golding	20 g	30 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1388 Belgian Strong Ale	Ale	Liquid	240 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
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Fining	whirfloc	5 g	Boil	5 min
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