

# Belgijskie Pyszności

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **20**
- SRM **5.3**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (83.3%)	81 %	4
Grain	Pszeniczny	0.5 kg (6.9%)	85 %	4
Grain	Weyermann - Carapils	0.3 kg (4.2%)	78 %	4
Grain	Biscuit Malt	0.4 kg (5.6%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	23 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile