

## BL

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **25**
- SRM **5.9**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **8.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 2.5 kg (78.1%) | 80 %  | 4   |
| Grain | Abbey Malt Weyermann | 0.25 kg (7.8%) | 75 %  | 45  |
| Sugar | Candi Sugar, Clear   | 0.3 kg (9.4%)  | 100 % | 2   |
| Grain | Płatki pszeniczne    | 0.15 kg (4.7%) | 85 %  | 3   |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Magnat            | 9 g    | 60 min | 13.2 %     |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g   | 5 min  | 4 %        |

### Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale  | Liquid | 30 ml  | Fermentum Mobile |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                |     |      |        |
|--------|----------------|-----|------|--------|
| Fining | Mech irlandzki | 4 g | Boil | 15 min |
|--------|----------------|-----|------|--------|