

Danielowe - Belgian Blond

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **19**
- SRM **5.5**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **26.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **10 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|-----|
| Grain | Weyermann - Pilsner Premium Malt | 8.1 kg (82.7%) | 81 % | 3 |
| Grain | Biscuit Malt | 0.6 kg (6.1%) | 79 % | 45 |
| Grain | Weyermann - Carapils | 0.2 kg (2%) | 78 % | 4 |
| Sugar | Candi Sugar, Clear | 0.9 kg (9.2%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Lunga | 10 g | 60 min | 12.5 % |
| Aroma (end of boil) | Hallertau Blanc | 40 g | 10 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|--------|--------|------------|
| Fm 25 | Ale | Liquid | 30 ml | FM |

Notes

- Fermentacja burzliwa 19-23 st. C, 10 dni
Fermentacja cicha 21-24 st. C, 7 14 dni
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