

Hugo

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **29**
- SRM **4.1**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.5 kg (87.5%) | 82 % | 4 |
| Grain | Platki owsiane | 0.3 kg (7.5%) | 85 % | 3 |
| Sugar | cukier kandyzowany | 0.2 kg (5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Kazbek | 20 g | 60 min | 5.4 % |
| Boil | Styrian Golding | 15 g | 30 min | 4 % |
| Boil | Styrian Golding | 15 g | 15 min | 4 % |
| Boil | Kazbek | 5 g | 10 min | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale | Dry | 10 g | Fermentis |

Extras

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

| | | | | |
|--------|----------------|-----|------|--------|
| Fining | mech irlandzki | 4 g | Boil | 10 min |
|--------|----------------|-----|------|--------|