

# Jasne z Brukseli - Belgian Blond

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **22**
- SRM **6.1**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type           | Name                         | Amount         | Yield | EBC |
|----------------|------------------------------|----------------|-------|-----|
| Grain          | Colorado Pale Base Malt      | 4 kg (58%)     | 80 %  | 6   |
| Grain          | Pszeniczny                   | 1.5 kg (21.7%) | 85 %  | 4   |
| Grain          | Carabelge                    | 0.35 kg (5.1%) | 80 %  | 32  |
| Grain          | Cara Blonde - Castle Malting | 0.35 kg (5.1%) | 78 %  | 20  |
| Liquid Extract | Honey                        | 0.7 kg (10.1%) | 75 %  | 2   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Smaragd | 50 g   | 15 min | 7.3 %      |
| Boil    | Smaragd | 50 g   | 5 min  | 7.3 %      |

## Yeasts

| Name                    | Type | Form   | Amount  | Laboratory       |
|-------------------------|------|--------|---------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 1500 ml | Fermentum Mobile |

## Extras

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

|        |                |     |      |        |
|--------|----------------|-----|------|--------|
| Fining | Mech Irlandzki | 5 g | Boil | 10 min |
|--------|----------------|-----|------|--------|

## Notes

- Fermentacja:  
Burzliwa (7-8 dni w 20-24 st. C)  
Cicha (7-8 dni w 20-24 st. C)

Butelkowanie:

Syrop cukrowy na refermentacje (110g cukru w 500 ml wody)

Dojrzewanie piwa:

3 tygodnie w temperaturze 18-19 st. C.

Smacznego!

*Jun 21, 2017, 1:27 AM*