

# Tamptation clone Belgian blonde Farmhouse tour

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **6**
- SRM **6**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **23.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **23.9 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Pilzneński                     | 4.3 kg (75.4%) | 81 %  | 4   |
| Grain | Pszeniczny                     | 0.5 kg (8.8%)  | 85 %  | 4   |
| Grain | Karmelowy Jasny<br>30EBC       | 0.3 kg (5.3%)  | 75 %  | 30  |
| Grain | Strzegom<br>Bursztynowy/cookie | 0.3 kg (5.3%)  | 70 %  | 49  |
| Grain | Oats, Flaked                   | 0.3 kg (5.3%)  | 80 %  | 2   |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Aroma (end of boil) | East Kent Goldings | 30 g   | 10 min | 5.1 %      |

## Yeasts

| Name                                 | Type | Form  | Amount | Laboratory      |
|--------------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's<br>M47 Belgian Abbey | Ale  | Dry   | 10 g   | Mangrove Jack's |
| brett                                | Ale  | Slant | 10 ml  | ---             |