

BBA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **8**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **46.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.1 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **60 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **31.1 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **30 min** at **60C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **46.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 8 kg (80.8%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (5.1%) | 78 % | 4 |
| Grain | Caraaroma | 0.2 kg (2%) | 78 % | 400 |
| Grain | Biscuit Malt | 0.2 kg (2%) | 79 % | 45 |
| Sugar | Brown Sugar, Light | 1 kg (10.1%) | 100 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 40 g | 70 min | 4 % |
| Boil | Marynka | 60 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|---------|------------------|
| FM25 Klasztorna medytacja | Ale | Slant | 1800 ml | Fermentum Mobile |