

## BBA

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **23**
- SRM **6.1**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **21.5 liter(s)**

### Steps

- Temp **66 C**, Time **1 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15.7 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **1 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (79.4%)	81 %	4
Grain	Cara Blonde - Castle Malting	0.4 kg (6.3%)	78 %	20
Grain	Biscuit Malt	0.25 kg (4%)	79 %	45
Grain	Briess - Aromatic Malt	0.15 kg (2.4%)	77 %	39
Sugar	kandyzowany	0.5 kg (7.9%)	100 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	70 min	10 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Slant	100 ml	Mangrove Jack's