

# BBA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **5.6**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **14.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg (81.4%)	80 %	5
Grain	Rice, Flaked	0.4 kg (13.6%)	70 %	2
Grain	Abbey Castle	0.15 kg (5.1%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	30 min	8.8 %
Boil	Marynka	20 g	5 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Whirlfloc T	1 g	Boil	15 min