

BBA.T1

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **19**
- SRM **7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (68.4%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (17.1%) | 79 % | 16 |
| Grain | Abbey Malt Weyermann | 0.4 kg (6.8%) | 75 % | 45 |
| Grain | Słód Caramunich Typ II Weyermann | 0.1 kg (1.7%) | 73 % | 120 |
| Sugar | cukier kandyzowany biały | 0.35 kg (6%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Hallertau | 30 g | 60 min | 4.5 % |
| Boil | Styrian Golding | 20 g | 20 min | 3.6 % |
| Boil | Styrian Golding | 10 g | 10 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safbrew BE-256 | Ale | Dry | 11.5 g | Fermentis |