

## BBA.T1

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- 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  |