

## bba

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **22**
- SRM **6.2**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

### Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **35 min**

### Mash step by step

- Heat up **8.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **35 min** at **72C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (84.4%)	80 %	4
Grain	Biscuit Malt	0.2 kg (6.3%)	79 %	45
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.3 kg (9.4%)	70 %	40

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	60 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
t-58	Ale	Dry	11 g	fermentis