

Belgian Blond Ale 26-01-2022 r.

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **2.6**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

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

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|-------------|-------|-----|
| Grain | Pilzneński | 6 kg (100%) | 81 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | Hallertau Mittelfruh | 25 g | 20 min | 3 % |
| Boil | lunga | 10 g | 20 min | 11 % |
| Boil | Hallertau Mittelfruh | 25 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 23 g | Fermentis |

Notes

- Drożdże zadane w 20 stopniach, schłodzone do 14. Start Po 12h schłodzone do 8. Start fermentacji po 24 h. Przez 7 dni narastająco do 18 stopni i tak 7 dni. Na koniec podbicie do 20 na dwa dni
Jan 23, 2022, 2:03 PM