

Belgian Blond Ale I

- Gravity **15.9 BLG**
- ABV ---
- IBU **39**
- SRM **4.5**
- 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 **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilzneński	2.5 kg (79.4%)	80 %	4
Grain	Weyermann - Carapils	0.2 kg (6.3%)	75 %	5
Grain	Płatki owsiane błyskawiczne	0.2 kg (6.3%)	75 %	3
Sugar	Cukier kandyzowany biały	0.25 kg (7.9%)	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	PL Oktawia	10 g	60 min	7.8 %
Boil	PL Oktawia	10 g	30 min	7.8 %
Boil	PL Oktawia	30 g	5 min	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja I	Ale	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min