

Belgian Blond Rye

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **33**
- SRM **5.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Castle Malting - Pilszeński 6-rzędowy | 5 kg (71.4%) | 80 % | 5 |
| Grain | Castle Malting - Rye | 1.5 kg (21.4%) | 85 % | 10 |
| Grain | Castle Malting Wheat Blanc | 0.5 kg (7.1%) | 81 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 50 g | 60 min | 5.5 % |
| Boil | Amarillo | 25 g | 10 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale | Dry | 11 g | Fermentis |

Notes

- Lagerowanie: 2 dni w 12C i 3 tyg. w 1C
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