

Belgian Blond Warka #2

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **19**
- SRM **5.8**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 2.4 kg (69.6%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (14.5%) | 79 % | 10 |
| Grain | Karmelowy Jasny 30EBC | 0.1 kg (2.9%) | 75 % | 30 |
| Grain | Cookie strzegom | 0.1 kg (2.9%) | 75 % | 40 |
| Adjunct | Płatki pszeniczne | 0.2 kg (5.8%) | 85 % | 3 |
| Sugar | Candi Sugar, Clear | 0.15 kg (4.3%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Spalt | 25 g | 60 min | 2.9 % |
| Boil | Tettnang | 30 g | 10 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|------|--------|------------|
| Mangrove Jack's M31 Belgian Tripel | Ale | Dry | 10 g | --- |