

# Belgian/Dolniak

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **5.3**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (81.8%)	81 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (9.1%)	79 %	16
Grain	Abbey Castle	0.5 kg (9.1%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	5.9 %
Boil	Tradition	20 g	15 min	5.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Abbey II	Ale	Liquid	125 ml	Wyeast Labs
Wyeast - Bavarian Lager	Lager	Liquid	125 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech	5 g	Boil	15 min
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