

# Belgijski Herkules

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **29**
- SRM **9.4**
- Style **Blonde 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 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Jasny - Słodownia Optima	4 kg (53.3%)	82.6 %	3
Grain	Słód Wiedeński - Słodownia OPTIMA	2 kg (26.7%)	79 %	7
Grain	Słód Aroma 150 EBC Brewferm (Belgia)	0.5 kg (6.7%)	78 %	150
Grain	Biscuit Malt	0.5 kg (6.7%)	79 %	45
Sugar	Cukier biały	0.5 kg (6.7%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %
Boil	East Kent Goldings	50 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	23 g	Fermentis