

Bładasek 2

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **23**
- SRM **5.7**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|--|--------------|----------------|--------|-----|
| Grain | Pilzneński | 4 kg (83.3%) | 81 % | 4 |
| Grain | Carabelge | 0.5 kg (10.4%) | 80 % | 30 |
| Sugar | Sugar, Clear | 0.3 kg (6.3%) | 78.3 % | 2 |
| Roztwór dodany w trakcie fermentacji burzliwej | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil | styrian wolf | 10 g | 60 min | 14.9 % |
| Aroma (end of boil) | styrian wolf | 25 g | 2 min | 14.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP550 - Belgian Ale Yeast | Ale | Liquid | 100 ml | --- |