

Bładasek

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **24**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 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 **19.6 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 **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|--|--------------|----------------|--------|-----|
| Grain | Pilzneński | 4.5 kg (75%) | 81 % | 4 |
| Grain | Carabelge | 0.7 kg (11.7%) | 80 % | 30 |
| Sugar | Sugar, Clear | 0.4 kg (6.7%) | 78.3 % | 2 |
| Roztwór dodany w trakcie fermentacji burzliwej | | | | |
| Grain | Pszeniczny | 0.4 kg (6.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Aroma (end of boil) | Hallertau Spalt Select | 25 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|---------|------------|
| Wyeast - Trappist High Gravity | Ale | Liquid | 1500 ml | --- |