

Kinpa

- Gravity **15.2 BLG**
- ABV ---
- IBU **18**
- SRM **5.5**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **68.3C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (72.7%)	80 %	4
Grain	Strzegom Wiedeński	1.2 kg (21.8%)	79 %	10
Sugar	Belgijski biały cukier kandyzowany	0.3 kg (5.5%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	30 g	60 min	4 %
Boil	Spalt	15 g	15 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
safbrew be-256	Ale	Dry	11.5 g	Fermentis