

## Leffe (podejście pierwsze)

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **23**
- SRM **4.5**
- 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 **7 %/h**
- Boil size **24.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (74.4%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (16.5%)	79 %	10
Sugar	Cukier kandyzowany belgijski biały	0.55 kg (9.1%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	400 ml	Fermentum Mobile
Gęstwa z Belgian IPA 15,7 3 pokolenie. W lodówce od: 17.05.2019r.				