

Majsterkowicz

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **15**
- SRM **6.4**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (78.4%)	80 %	4
Grain	Cara Blonde - Castle Malting	0.5 kg (6.5%)	78 %	20
Grain	Biscuit Malt	0.5 kg (6.5%)	79 %	45
Grain	Aromatic Malt	0.15 kg (2%)	78 %	51
Sugar	Candi Sugar, Clear	0.5 kg (6.5%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	20 g	60 min	9.5 %
Boil	Rakau (NZ)	35 g	0 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis