

# Przestrzeń Banacha

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- Gravity **15.9 BLG**
- ABV ---
- IBU **27**
- SRM **11.5**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (78.7%)	80 %	4
Grain	Strzegom Karmel 150	0.45 kg (7.1%)	75 %	150
Grain	Strzegom pszeniczny	0.4 kg (6.3%)	81 %	6
Sugar	cukier	0.5 kg (7.9%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	100 ml	Fermentum Mobile