

Siwa

- Gravity **15.9 BLG**
- ABV ---
- IBU **27**
- SRM **4.7**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **liter(s)** of **C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (86.5%) | 81 % | 4 |
| Grain | Carapils | 0.5 kg (9.6%) | 72 % | 4 |
| Sugar | Syrop kandyzowany jasny | 0.2 kg (3.8%) | 90 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 10 g | 60 min | 5 % |
| Boil | East Kent Goldings | 50 g | 30 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| Klasztorna Medytacja FM25 | Ale | Liquid | 150 ml | Fermentum Mobile |