

Środkowa Belgia!

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **5.4**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **62 C**, Time **70 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **70 min** at **62C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-----------------|-------|-----|
| Grain | Viking Malt Pilsneński | 4 kg (70.8%) | 80 % | 4 |
| Sugar | Cukier biały | 0.3 kg (5.3%) | 95 % | 1 |
| Grain | Viking Malt Pale Ale | 0.65 kg (11.5%) | 79 % | 6 |
| Grain | Viking Malt Pszeniczny | 0.6 kg (10.6%) | 82 % | 5 |
| Grain | Viking Malt Caramel Aromatic | 0.1 kg (1.8%) | 75 % | 180 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------------|--------|--------|------------|
| Boil | Hallertauer Tradition 2017 | 43 g | 60 min | 5.2 % |
| Boil | Junga 2017 | 5 g | 60 min | 9.5 % |
| Boil | Lubelski 2016 | 10 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| FM27 Artefakty Trapistów | Ale | Slant | 250 ml | Fermentis |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Na cichą pójda jakieś owoce i płatki.
Pewnie warka dzielona na 3.

Zmiany:

1. Cukier biały: 0,7 -> 0,3

2. Pilzneński: 3,35 -> 4,0

Z 14,1 blg -> 14.0 blg.

Dec 9, 2018, 11:38 PM