

Belgian Blond Ale v2 wyncej

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **27**
- SRM **7.5**
- 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 **100 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (62.5%)	81 %	5
Grain	Weyermann pszeniczny jasny	0.6 kg (9.4%)	80 %	6
Grain	Weyermann - Carapils	0.7 kg (10.9%)	78 %	4
Grain	Abbey Castle	0.7 kg (10.9%)	80 %	45
Grain	Biscuit Malt	0.2 kg (3.1%)	79 %	45
Grain	Bestmalz Carmel Pils	0.2 kg (3.1%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %
Boil	Marynka	30 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	37.5 ml	Fermentum Mobile

Notes

- Mialy byc FM21 Odkrycie sezonu ... ale browamator zjebal :\
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Jan 26, 2020, 7:59 AM