

#98 Session Blonde 13.5

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **6.6**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **8.3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.4 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

Steps

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

Mash step by step

- Heat up **7.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **10.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.15 kg (76.8%)	81 %	4
Grain	Cara Blonde - Castle Malting	0.2 kg (7.1%)	78 %	20
Grain	Biscuit Malt	0.15 kg (5.4%)	79 %	45
Grain	Aromatic Malt	0.05 kg (1.8%)	78 %	51
Sugar	Candi Sugar, Clear	0.25 kg (8.9%)	78.3 %	2

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	700 ml	Fermentum Mobile

Notes

- 18/04/22
kiepska wydajność - zła grubość śruty, za mało wody do zacierania.
pH zacieranie- ok. 5.5
pH gotowanie: 5.3
warzenie - niecałe 4h

zabutelkowane 08/05
odfermentowanie 77% (niedużo biorąc pod uwagę cukier)
zapowiada się dobrze.
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