

## BBA SKPD

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **22**
- SRM **6.1**
- 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 **60 min**
- Evaporation rate **7 %/h**
- Boil size **24.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27.8 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **21.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (67.5%)	81 %	4
Grain	Weyermann - Carapils	0.67 kg (10%)	78 %	4
Grain	Abbey Malt Weyermann	0.5 kg (7.5%)	75 %	45
Grain	Słód pszeniczny Bestmalz	0.5 kg (7.5%)	82 %	5
Sugar	Candi Sugar, Clear	0.5 kg (7.5%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	5.1 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	10 min	3.21 %
Boil	Marynka	15 g	60 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	150 ml	Fermentum Mobile

## Notes

- cukier kandyzowany w 60' gotowania  
*Dec 29, 2019, 11:25 PM*