

Belgian Blond Ale

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **20**
- SRM **4.6**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **12.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.6 kg (82.5%)	81 %	4
Grain	Słód pszeniczny Bestmalz	0.125 kg (4%)	82 %	5
Grain	Biscuit Malt	0.125 kg (4%)	79 %	45
Sugar	Candi Sugar, Clear	0.3 kg (9.5%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	60 min	4 %
Boil	Hallertau Tradition	13 g	60 min	4.3 %
Boil	Hallertau Tradition	5 g	5 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Abbey II	Ale	Slant	100 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
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Water Agent	Pożywka	1 g	Boil	10 min
Fining	Mech irlandzki	3 g	Boil	10 min

Notes

- Woda zbalansowana, temperatury fermentacji podniesione z 18 do 20 stopni w ciągu tygodnia
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