

Blądasek 3

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **30**
- SRM **6.1**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **2 min** at **76C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|--|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (64.5%) | 81 % | 4 |
| Grain | Biscuit Malt castle | 0.1 kg (3.2%) | 79 % | 50 |
| Grain | Weyermann - Carapils | 0.4 kg (12.9%) | 78 % | 4 |
| Roztwór dodany w trakcie fermentacji burzliwej | | | | |
| Grain | Strzegom Monachijski typ II | 0.4 kg (12.9%) | 79 % | 22 |
| Sugar | Sugar, Light | 0.2 kg (6.5%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil | styrian wolf | 10 g | 60 min | 11.1 % |
| Aroma (end of boil) | styrian wolf | 20 g | 5 min | 11.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|---------|------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 1000 ml | --- |