

czy to bland weselny? ala Kojro przepis

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **7.9**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **10 %**
- Size with trub loss **37.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **53.3 liter(s)**

Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **45 liter(s)**

Steps

- Temp **57 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **33.8 liter(s)** of strike water to **63.2C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **30.8 liter(s)** of **76C** water or to achieve **53.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|--|---------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 8 kg (66.4%) | 80 % | 4 |
| http://static.abstore.pl/design/accounts/marxam/img/specyfikacje-viking/vm_slod-pilznenski-ok.jpg https://marxam.pl/podstawowe-slod-pilznenski-zero-viking-1-kg-srutowany,c307,p2439,pl.html | | | | |
| Grain | Weyermann pszeniczny jasny | 1 kg (8.3%) | 79 % | 4 |
| https://marxam.pl/podstawowe-slod-pszeniczny-jasny-weyermann-1-kg-srutowany,c307,p3084,pl.html | | | | |
| Grain | Biscuit Malt | 0.25 kg (2.1%) | 79 % | 45 |
| https://marxam.pl/karmelowe-slod-biscuit-castle-malting-1-kg-srutowany,c306,p2704,pl.html | | | | |
| Grain | Carabelge | 2 kg (16.6%) | 80 % | 30 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 0.6 kg (5%) | 70 % | 40 |
| Dry Extract | WES ekstrakt słodowy jasny | 0.2 kg (1.7%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 6.5 % |
| Boil | Hallertau Tradition | 30 g | 60 min | 5 % |
| Boil | East Kent Goldings | 20 g | 25 min | 5 % |

| | | | | |
|------|-----------------------|------|--------|-------|
| Boil | Challenger | 20 g | 25 min | 7.6 % |
| Boil | Saaz (Czech Republic) | 20 g | 25 min | 3.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 250 ml | Fermentum Mobile |