

## 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
<a href="http://static.abstore.pl/design/accounts/marxam/img/specyfikacje-viking/vm_slod-pilznenski-ok.jpg">http://static.abstore.pl/design/accounts/marxam/img/specyfikacje-viking/vm_slod-pilznenski-ok.jpg</a> <a href="https://marxam.pl/podstawowe-slod-pilznenski-zero-viking-1-kg-srutowany,c307,p2439,pl.html">https://marxam.pl/podstawowe-slod-pilznenski-zero-viking-1-kg-srutowany,c307,p2439,pl.html</a>				
Grain	Weyermann pszeniczny jasny	1 kg (8.3%)	79 %	4
<a href="https://marxam.pl/podstawowe-slod-pszeniczny-jasny-weyermann-1-kg-srutowany,c307,p3084,pl.html">https://marxam.pl/podstawowe-slod-pszeniczny-jasny-weyermann-1-kg-srutowany,c307,p3084,pl.html</a>				
Grain	Biscuit Malt	0.25 kg (2.1%)	79 %	45
<a href="https://marxam.pl/karmelowe-slod-biscuit-castle-malting-1-kg-srutowany,c306,p2704,pl.html">https://marxam.pl/karmelowe-slod-biscuit-castle-malting-1-kg-srutowany,c306,p2704,pl.html</a>				
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